

# The Entertainers Package

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## Entrée to share

### **PANKO CHICKEN**

Panko crumbed chicken bites served with jalapeño mayo

### **CORN & CHORIZO ARANCINI**

House-made corn & chorizo arancini with chimichurri mayo

### **CALAMARI**

Lightly fried calamari served with Noug Cham & Asian slaw *GF (I)*

## Main Course

**Please choose 1 item from the selection below**

### **BARRAMUNDI**

Pan Fried Barramundi, celeriac puree, Brussels sprouts and pancetta, charred onions, citrus emulsion *GF (A)*

### **WAGYU BRISKET**

Smoked Wagyu brisket, house-made corn bread, Adobo sauce, sweetcorn salsa & pickles

### **CHICKEN BREAST**

Pan fried chicken breast, crispy skin, pumpkin puree, smashed chat potatoes, pepita seeds and a chicken jus *GF*

### **OYSTER BLADE STEAK MS3+**

200g Pinnacle oyster blade, 36 hour sous vide, grilled and cooked medium, served with horseradish cream, broccolini, chat potatoes & red wine jus *GF*

### **LAMB SHOULDER**

Moroccan lamb, pearl cous cous, crumbed eggplant chips, parsley pomegranate salad, chermoula

### **GNOCCHI**

Pan fried house-made gnocchi tossed with confit duck leg, mushrooms, peas and parmesan

### **PUMPKIN**

Roasted pumpkin, crumbed eggplant chips, pepita seeds, parsley pomegranate salad & chermoula *Vegan*

### **PORTERHOUSE - 300G**

Seasoned fries and red wine jus **gf**

## Drinks

### **WINE**

Sparkling, Moscato, Rose, Sauvignon Blanc, Chardonnay, Pinot Grigio, Pinot Noir, Cabernet Sauvignon, Shiraz

### **BEER**

Byron Bay Lager bottle, Great Northern 'Super Crisp' bottle, Cascade Light bottle

### **SOFT DRINK**

Coke, Coke No Sugar, Lift, Raspberry, Lemonade, Lemon Lime Bitters