

Entree

Fresh Seafood Medley

Freshly shucked oysters, fresh local King Prawns & Smoked Salmon

BBQ fresh whole King Prawns

Fresh green prawns with garlic, chilli & ginger

Lightly floured Calamari - Fried & served with homemade tartare

Crumbed Calamari Rings - Marinated, fried & served with homemade tartare

Mushrooms filled with fresh Seafood

Prawns, scallops & smoked salmon topped with shaved Parmesan & baked

Scallops Wrapped with Bacon

Freshly grilled, topped with a spicy cream sauce served on a bed of rice

Haloumi & Prosciutto Salad

Cherry tomatoes & wild rocket topped w prosciutto, grilled haloumi & balsamic reduction

Roasted Pork Belly with an apple, fennel & sage sauce

Main

Atlantic Salmon Fillet With soy, garlic, ginger & honey

Fresh Barramundi fillet

topped with roma tomatoes, basil & extra virgin olive oil

Veal Scallopine

topped with leg ham, napolitane sauce & Provolone cheese

Grain fed New York Sirloin with Mushroom sauce

Chicken Breast Fillet with King Prawns

with green peppercorns in a pink sauce

Whole Lobster Mornay (Add \$25)

Homemade Spinach & Ricotta Cannelloni

Homemade Desserts

Tiramisu

Crème Caramel

Chocolate Mousse

Homemade Profiteroles