



Guests may choose from the following Options:

ENTREE

Scratchleys Prawn Cocktail- King Prawns with our Special Cocktail Sauce *GF*

Peking Duck Spring Rolls- Roast Duck & Asian Style Vegetables Wrapped in Asian Pastry Lightly Fried with a Sweet and Spicy Plum Sauce *DF*

Chargrilled Seafood Antipasto- Octopus, Mussels, Squid, Prawns & Fish Drizzled with Basil & Almond Pesto *GF*

Portobello Mushroom Arancini- Served with a Garlic Aioli *v*

Salt and Pepper Squid- Tossed in Coriander, Chili, Fried Shallot and our Salt and Pepper Spice *DF GF*

MAIN

Atlantic Salmon Fillet- On a Barley, Quinoa, Roasted Pumpkin, Feta and Cherry Tomato Salad.

Cape Grim 350g Rump Steak- Chargrilled with Fries and Salad.
A Choice of Sauce: Pepper, Mushroom or Dianne

Golden Fried Seafood Plate- Beer Battered Fish, Crumbed Calamari, Tempura Prawn, with Fries and House made Tartare Sauce

Chicken Filo Parcel of The Day-

Chicken Thigh in Today's Delicious Flavour Wrapped in Filo Pastry & Baked. Served with Fries and Salad

Satay Prawns- On Steamed Rice with a Spicy Peanut Satay Sauce & Peanut Crunch *DF GF*

DESSERT

White Chocolate Creme Brulee- Served with Biscotti and Fairy Floss

Passionfruit Cheesecake- Served with Mango Puree and Coconut Ice cream

Chocolate Nemesis- Rich Flourless Chocolate Cake with Mixed Berry Compote and Chantilly Cream *GF*

\$2.50 per person surcharge applies on Sunday

\$65 per person (inc GST)