



\$160 p.p.

TO START

House made bread, Lewis Road butter

CANAPÉ

ENTRÉE

For the table:

Deluxe Seafood Platter

Seafood extravaganza of Queensland prawns, Cloudy bay clams, Coromandel mussels, scampi crudo, Alaskan king crab, oysters & daily sashimi

Mixed Plate of Cold Cuts

House made chow chow

MAINS

For the table:

Study of Beef

Selection of the chef's three favourite cuts

Whole Fish of the Day

Served with:

A selection of sides

TO FINISH

Your choice of:

Raspberry dome, white chocolate and pistachio cream

Apple tart, vanilla ice cream



\$120p.p.

TO START

House made bread, Lewis Road butter

CANAPÉ

ENTRÉE

For the table:

Chef's selection of sashimi market fish,
fresh wasabi, organic soy

Mixed plate of cold cuts, house made chow chow

Caesar salad 'Moderne', 62^o egg

MAINS

Your choice of:

Savannah Angus eye fillet, 240g

Savannah Angus rib eye on the bone, 560g

Mt Cook salmon, mushroom puree, sautéed mushroom

Smoked pumpkin risotto, fried sage (v)

Served with:

A selection of side dishes

TO FINISH

Your choice of:

Raspberry dome, white chocolate and pistachio cream

Apple tart, vanilla ice cream