



\$45 per person

Starters

caesar salad

croutons, parmesan & crispy capers

rocket salad

arugula, balsamic vinaigrette & asiago

seafood chowder

smoked salmon & fresh seafood in a ginger orange infused cream

Entrees

blackened chicken

cajun seared chicken breasts with lemon herb butter, mashed potato & seasonal vegetables

bonn schnitzel

10oz breaded pork loin with tart apple puree, cider mustard demi, mashed potato & seasonal vegetables

snapper & prawns

cajun crusted snapper with seared prawns & tzatziki served with rice & seasonal vegetables

spiced seafood penne

salmon, prawns, snapper, & mussels in rosé sauce, jalapeño, chili, tomato & basil

butternut squash ravioli

roasted garlic & parsnip cream, sage & asiago

Desserts

chocolate peanut butter pie

whipped peanut butter cream on cookie crumb with a layer of rich chocolate

seasonal crumble

cinnamon crumble & vanilla ice cream

crème brûlée

classic creamy custard with caramelized sugar

prices do not include taxes or 18% gratuity