

set menu a

choose either an entrée or dessert option to go with your mains
eg. Price includes main with either an entrée option one or dessert option two, not both

entrée – option one

garlic sour dough with a red onion marmalade

soup of the day with an oven baked roll

mains

*pork belly roasted then slowly braised on spiced mash with
seasonal vegetables and apple sauce*

*battered blue cod with steak fries and a fresh
seasonal salad with hollandaise sauce*

*ribeye steak on fondant potatoes, with onion rings and seasonal vegetables with a
béarnaise sauce*

dessert – option two

berry cheesecake with vanilla bean ice cream

apple shortcake with crème anglais

*Minimum # people:15
\$55 per head incld GST*

*The menu must be confirmed 10 days prior to the function date.
Prices are subject to change due to market prices please confirm pricing when placing your booking.*

set menu b

entrée – option one

garlic sour dough with a red onion marmalade

soup of the day with an oven baked roll

smoked salmon with mango salsa, flatbread & lemon aioli

mains

*pork belly roasted then slowly braised on spiced mash with
seasonal vegetables and apple sauce*

*battered blue cod with steak fries and a fresh
seasonal salad with hollandaise sauce*

*ribeye steak on fondant potatoes, with onion rings and seasonal vegetables with a
béarnaise sauce*

*oven baked aoraki salmon on horseradish mash with a caper sauce
and seasonal salad*

dessert – option two

berry cheesecake with vanilla bean ice cream

apple shortcake with crème anglais

*Minimum # people:15
\$70 per head incl GST*

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