

Choose 1 item from each of the following categories per person (children excepted)
Children under 12 choose from the 2 children's options below.

Starters

Bruschetta

Toasted Rye with diced tomatoes and Spanish onion, crumbled feta basil pesto topped with Cherry Balsamic spheres.

Pan Seared Scallops

Pan seared scallops on a bed of avocado puree with lemon butter dressing.

Arancini Balls

Traditional Italian starter of risotto balls with mozzarella Rolled in breadcrumbs, with a house made tomato salsa

Garlic Prawns

Cooked in a cast iron pot in a house made stock served with a house made mini bread.



Main Course

Mussels with homemade bread Bun

A choice of Chili mussels cooked with butter white wine tomatoes orange juice garlic chilies,

or

Mussels in a butter, white wine, parsley, and shaved fennel sauce.

Salmon

Crispy skin salmon served with Beurre Blanc Sauce herbed chats and asparagus spears.

Lamb Shank

Extra slow cooked lamb shank served with creamy garlic mash seasonal greens and a homemade mini loaf on the side.

Veal Scallopini

Tender pan-fried veal in a creamy white wine and mushroom sauce, served with seasonal mash and seasonal vegetables.

Chicken Cordon Bleu

Classic homemade rolled chicken breast, stuffed with smoked ham and gruyere cheese then lightly crumbed. Served with seasonal vegetables and a creamy white gravy.

Provencal Vegetable Cake

A Vegetarian combination baked in the style of a layered cake beautiful to look at, and great to eat.



For the Children

Chicken Nuggets and chips

House made Sausage Roll and chips.

Fish and chips

Spaghetti Bolognese

Dessert

Lemon lime Cheesecake GF

Crème Brulé GF

Orange & Almond cake GF DF

Lemon Meringue

Sticky Date Pudding

Loaded Ice cream for the Kids

(All served with cream or ice cream)



Mother's Day

Menu