



THREE COURSE SET MENU

\$82 per person

Garlic bread to start

Entree

Four cheese arancini, parmesan, aioli (V)

Hummus, butter poached prawns, pine nuts, flatbread

La stella burrata, pistachio pesto, heirloom tomato, garlic bread (V)

Calamari, hot and numbing salt, shallots, aioli

Poached king prawns, marie rose, butter lettuce (GF,DF)

Mains

Barramundi fillet, sautéed garlic & chilli broccoli, roast potato, parsley & walnut dressing (GF)

Chicken schnitzel, parmesan panko crumb, summer slaw, fries

Mediterranean plate, lamb souvlaki, grilled haloumi, Greek salad, tzatziki, & toasted pita bread

Rigatoni vodka, garlic, tomato, burrata, cream (V)

250g scotch fillet, steamed broccoli, fries, pickled onion & pepper sauce

*all steaks cooked medium.

Dessert

Vanilla creme brulee, macadamia crumble (GF)

Chocolate fondant, vanilla icecream (GF)

Sticky date pudding, butterscotch sauce, ice cream (V)

5% discount on all food & beverage for club members.

(V) Vegetarian (GF) Gluten Free (DF) Dairy Free