

# Three course entrée, main & dessert set menu

# \$90<sub>PP</sub> **ENTRÉE**

#### **PACIFIC OYSTERS**

Four pieces of natural Pacific Oysters with shallot vinaigrette on the side

#### **BBQ CHICKEN WINGS**

Succulent chicken wings brushed in our BBQ sauce and served with blue cheese sauce

#### **BAKED SCALLOPS**

Queensland scallops served in the shell with baby spinah, sour cream & gruyere cheese

#### **BUCKET OF PRAWNS**

300g chilled Queensland prawns served with cokctail sauce and lemon

#### **GRILLED VEGETABLE SKEWERS**

Chargrilled seasonal vegetable & halloumi skewers, marinated in balsamic drizzled with chimmichurri sauce

### **MAINS**

#### **SURF AND TURF**

200 gm pasture fed tenderloin fillet, served with our chilli and garlic prawns Served with your choice of Fries, Salad or Jacket potato and choice of Mushroom or Peppercorn sauce

#### ATLANTIC SALMON WITH CHILLI GARLIC PRAWNS

Chargrilled Atlantic salmon fillet, served with our chilli and garlic prawns, lemon and Béarnaise sauce Served with your choice of Fries, Salad or Jacket potato

#### **400g ANGUS T-BONE STEAK**

Riverina Angust T-Bone steak, which is grain fed for 120 days. Served with your choice of Fries, Salad or Jacket potato and choice of Mushroom or Peppercorn sauce

#### HALF RACK OF RIBS

A half rack of Pork, Beef or Lamb ribs, slow cooked in our BBQ sauce and then chargrilled Served with your choice of Fries, Salad or Jacket potato

#### **PUMPKIN & TOMATO PASTA**

Spagetti with butternut pumpkin, tomato, spanish onion, wild rocket, capsicum & parmesan cheese

## DESSERT

#### WARM CHOCOLATE BROWNIE

Served with chocolate fudge sauce and vanilla ice cream

#### LEMON LIME CHEESCAKE

Served with lemon curd, whipped cream & fresh raspberries

#### FLAMING CREME BRULEE

(Please do not extinguish and allow 30 seconds to cool)