

# **EOFY MENU**

### TO START

Warm Damper with salted butter

#### **ENTREE**

shared

Salt And Pepper Calamari with lemon aioli
Pear and Witlof Salad with walnuts and blue cheese dressing
Duck Liver Parfait with Tg jam, pickles and toast

#### **MAINS**

choice of
200g Grassland Pasture Fed Striploin
300g CAAB Grain Fed Angus Rump
(steaks served with chips or baked potato and red wine jus)

Herb Crusted Barramundi with sweet potato chips, asparagus and tartare sauce Stuffed Chicken Breast with brie, brocolli cream and baby leeks

#### SIDF

Garden Salad with champagne dressing

#### DESSERTS

choice of

Sticky Banoffee Pudding with vanilla bean ice cream C innamon Crème Brulee with apple and rhubarb compote

## **BEVERAGE PACKAGE - 2 HOURS**

(Wine, Beer & Soft Drink)

\$69PP ADD DESSERT FOR \$10PP | ADD 1 HR EXTRA BEVERAGE \$10PP