



FUNCTION MENU

available at



TWO COURSE FUNCTION MENU \$40

DUO OF DIPS TO START WITH

MIX PLATTER TO SHARE

SPRING ROLLS, JAPANESE GYOZA, LEMON PEPPER CALAMARI,
POTATO WEDGES, BBQ CHICKEN DRUMETTES

MAINS, CHOICE OF

PORTERHOUSE STEAK - Steak with chips and salad, red
wine jus

PENNE POLLO FUNGHI - Sauteed Chicken tossed with
Spinach, Spring Onion, Wild Mushroom, Olive Oil & Cream

CHICKEN PARMIGIANA - Crumbed Chicken Breast,
topped with Ham, Napoli Sauce & Mozzarella Cheese, served
with Chips and Salad

CALAMARI SALAD - Flash fried, flour-dusted Calamari, on
bed of Mixed Lettuce, Tomato, Coriander, Cucumber, Bean
Shoots, tossed with Mustard Vinaigrette and served with Aoli

ADD TEA/COFFEE AND DESSERT FOR \$10

ALTERNATE CHOICE OF HOME MADE STICKY DATE OR
PROFITEROLES

TWO COURSE FUNCTION MENU \$55

DUO OF DIPS TO START WITH

MIX PLATTER TO SHARE

SPRING ROLLS, JAPANESE GYOZA, LEMON PEPPER CALAMARI, POTATO WEDGES, BBQ CHICKEN DRUMETTES

MAINS, CHOICE OF

FISH OF THE DAY - ASK YOUR WAIT STAFF PLEASE

GRASS-FED RIB-EYE STEAK - Served with Chips, Salad and Mushroom Sauce

LINGUINI MARINARA - Australian Tiger Prawns, Scallops, Squid, Local Mussels & Moreton Bay Bug, sauteed in Garlic & White Wine. finished with Parsley and Olive Oil

CALAMARI SALAD - Flash fried, flour-dusted Calamari, on bed of Mixed Lettuce, Tomato, Coriander, Cucumber, Bean Shoots, tossed with Mustard Vinaigrette and served with Aoli

HONEY-GLAZED LAMB - Tenderized, grilled Lamb Backstrap; marinated in Honey, Oregano, Mustard & Rosemary. Served with Gratin Potato, Steamed Vegetables and topped with red wine jus

ADD TEA/COFFEE AND DESSERT FOR \$10

ALTERNATE CHOICE OF HOME MADE STICKY DATE OR PROFITEROLES