

SET MENU

\$65pp

FOR GROUPS OF 2 OR MORE

STARTERS TO SHARE

GARLIC BREAD

GARLIC MUSHROOMS

Sautéed with garlic, olive oil, butter & port wine

SOUTH COAST SALT & PEPPER SQUID

Aioli

BABY COS SALAD

Pecorino, hazelnut, Chardonnay dressing

PICK YOUR MAIN

Each main is served with your choice of chips, baked potato, house slaw or upgrade to sweet potato chips or garlic roasted potatoes (+3)

BBQ OR PORTUGUESE CHICKEN

Half chicken basted & grilled on an open flame or dressed with spicy peri-peri sauce

PORK SHORT RIBS

½kg cooked low & slow & finished on the grill

BEEF, LAMB OR PORK RIBS

Half rack

FISH & CHIPS

Tempura batter, fresh fish fillet, chunky tartare sauce, chips & house slaw

PLANT BASED VEGAN BURGER

'Beyond Beef' vegan patty, smoked onion relish, house slaw, vegan secret sauce

DESSERT

Additional \$14 per person

SNICKERZ GELATO

Salted caramel, chocolate syrup & roasted peanuts

SET MENU

\$75pp

FOR GROUPS OF 2 OR MORE

STARTERS TO SHARE

GARLIC BREAD

SOUTH COAST SALT & PEPPER SQUID

Aioli

GARLIC PRAWNS

Olive oil, butter, garlic

ROCKET, PEAR, PARMESAN & HONEY SALAD

PICK YOUR MAIN

Each main is served with your choice of chips, baked potato, house slaw or upgrade to sweet potato chips or garlic roasted potatoes (+3)

SIRLOIN 300G

TAS Cape Grim grass fed

BEEF, LAMB OR PORK RIBS

Half rack

FISH OF THE DAY

PLANT BASED VEGAN BURGER

'Beyond Beef' vegan patty, smoked onion relish,
house slaw, vegan secret sauce

LAMB SALAD

Grilled & basted lamb rump, mixed leaves, cucumber, capsicum,
Spanish onion, feta, cherry tomato, olives, vinaigrette dressing

DESSERT

Additional \$15 per person

WHITE CHOCOLATE MOJITO CHEESECAKE

Toasted coconut, pomegranate