

## *Set Dinner Menu 2*

2 Course Dinner \$50 Per Person

3 Course Dinner \$60 Per Person

### *Starters*

Assorted platters consisting of:

Tasmanian Oysters, Grilled Prawns, Three Cheese Arancini  
and Mixed Bread

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### *Mains*

#### **Lamb Skewers**

Lamb pieces marinated with Mediterranean herbs, served as  
skewers with grilled pita bread, tzatziki and Greek salad

#### **Seafood Paella**

Traditional Spanish dish with the finest selection of seafood and  
chorizo sausage, with saffron rice, red and green peppers

#### **Eye-fillet Steak**

Cooked medium-rare, served with chips and red wine jus

#### **Pork Belly**

Slow cooked Pork Belly with crispy crackling, served with  
garlic mash, sautéed spinach and apple and cider chutney

#### **Gnocchi Primavera (V)**

Homemade potato gnocchi in a creamy Napoli sauce  
with buffalo mozzarella, cherry tomatoes and basil

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### *Desserts*

Chocolate Pudding  
Coconut Creme Brule  
Cheesecake Slice

## *Beverage Package*

2 Hours \$35.00 Per Person

3 Hours \$44.00 Per Person

### *Inclusive of the following beverages:*

House red, white or sparkling wine

House Australian Beers

(Pure Blonde, Carlton Draught, Cascade Light)

Assorted Soft Drinks

Assorted Juices