



SET MENU A

ENTREE

SALT & PEPPER CALAMARI

Calamari fritti tossed with wombok, coriander, chilli & lime sauce (D)

or

PRAWN & AVOCADO SALAD

King prawns with fresh lettuce mix, avocado salsa & cocktail sauce (DG)

or

CHICKEN RIBS

With ginger & spring onion sauce (D)

or

KIMCHI RICE BALLS

Rice & kimchi balls crumbed & fried served with kombu (VD)

MAIN

200G RIB FILLET

Prime cut rib fillet char-grilled, sweet potato mash & broccolini (G)

or

WILD BARRAMUNDI

Barramundi w roasted potatoes, asparagus, lemon butter (G)

or

CHARGRILLED PRAWNS

Shelled prawns, garlic, sea salt & parsley with asparagus, rice & miso butter (G)

or

WARM SWEET POTATO

Rocket, goat's cheese, pepitas & capsicum (VG)

DESSERT

BANANA PUDDING

Served with ice cream

or

COCONUT SAGO

Coconut tapioca, black sesame & pineapple (DG)



SET MENU B

ENTREE

SOFT SHELL CRAB

Fried, asian slaw, garlic flakes & sweet chilli plum (D)

or

PRAWN & AVOCADO SALAD

King prawns with fresh lettuce mix, avocado salsa & cocktail sauce (DG)

or

PORK BELLY BITES

Twice cooked, tossed in sticky soy flavours (D)

or

SILKEN TOFU SALAD

Fried tofu, bean sprouts, wild mushroom & herb salad with sesame & soy dressing (DV)

MAIN

SIRLOIN STEAK

300g sirloin with kipfler potatoes, broccolini & port wine jus (G)

or

CORAL TROUT

Smashed potato, cucumber, rocket & salsa Verdi (G)

or

CHARGRILLED BUGS

Split bugs, garlic, sea salt & parsley with miso butter & salad garnish

or

WARM SWEET POTATO

Roasted sweet potato, rocket, capsicum, pepitas, goat's cheese & balsamic (GV)

DESSERT

BANANA PUDDING

Served with ice cream

or

FAR NORTH TASTER

Trio of Sorbet



SET MENU C

ENTREE

TUNA TATAKI

Sesame, kombu, ginger & wakami (D)

SEARED SCALLOPS

Japanese mushroom salad, sesame dressing (DG)

STICKY PORK RIBLETS

Slow cooked in sticky soy flavours (D)

SILKEN TOFU SALAD

Fried tofu, bean sprouts, wild mushroom & herb salad with sesame & soy dressing (DV)

MAIN

RIB ON THE BONE

Char-grilled with sweet potato mash, beans & jus (G)

PAN SEARED RED EMPEROR

With twice cooked cumin potatoes, rocket salad and citrus salsa (G)

CHARGRILLED BUG & PRAWN COMBINATION

Shelled prawns & split bugs, garlic, sea salt & parsley with mixed leaf salad & miso butter

ROQUETTE & TOMATO PASTA

Cherry tomatoes, roquette, garlic, white wine, hint of chilli & parmesan (V)

DESSERT

CHOCOLATE FONDANT

Served with vanilla bean ice cream

LIME POSSET

Boiled set cream, fresh passionfruit & biscotti



FINGER FOOD OPTIONS

SAVOURY

65 FOR A PLATTER OF 25 PIECES

- Sweet corn fritters, sand crab & avocado
- Scallop, burnt butter & grated apple (GF)
- Oysters with red wine vinegar dressing (DF & GF)
- Smoked salmon, dill sour cream on wafer
- Chicken or beef satays (DF)
- Tempura prawns with sweet chilli dipping sauce (DF)
- Chicken or vegetarian dim sims
- Mini vegetarian spring rolls (V)
- Salt and pepper calamari cups (DF)
- Kimchi rice balls with kombu sauce
- Chicken ribs with ginger sauce
- Pork belly bites

SAVOURY LARGE

7.5 EACH

- Chicken laksa with rice
- Beef curry with rice
- Fried rice cups (DF)
- Lobster rolls

SWEET

55 FOR A PLATTER OF 20

- Mini cupcakes
- Mini chocolate petites