

Group Dinner Menu "A"
To Start

Classic Caesar Salad

Fresh romaine lettuce, garlic croutons, parmesan cheese,
house made classic garlic vinaigrette

Seafood Chowder

Fresh seafood, red jacket potatoes, corn, clam & tarragon broth

Soup of the Moment

fresh ingredients, warm focaccia bread

Goat Cheese & Walnut Salad

Fresh mixed greens, house pickled beets, spiced walnuts,
crumbled goat cheese, orange sage vinaigrette

Entrée

Curry Prawn Rice Bowl

Tiger prawns, madras curry, onions, tomato, red peppers,
pineapple, apricot chutney, toasted coconut

Vegetarian Strudel

Spinach, artichokes, oven dried tomatoes, roast red peppers,
goat cheese, crisp phyllo jacket, spinach parmesan cream

Pesto Chicken Linguini

Seared chicken breast, house made pesto cream, mushrooms, tomatoes, warm focaccia

Tuna Sandwich

Sesame seed crusted Sashimi grade Albacore tuna steak,
warm sourdough toast, wasabi aioli, ketjap manis

Steak Sandwich

6oz "AAA" sirloin, warm garlic sourdough toast, roast garlic bulb, sautéed mushrooms

\$20 per head

Applicable taxes and gratuities not included.