

Platter Menu

EZY BITES MENU

Varieties of sandwiches platter	\$35
Garlic bread or herbs bread	\$20
Cheesy mozzarella or parmesan garlic bread	\$30
Italian bruschetta	\$30
Roast pumpkin and fetta bruschetta	\$30
Creamy chicken and cheese bruschetta	\$35
Blue cheese pears and spinach bruschetta with honey mustard drizzling	\$30
Warm tortilla trio dips	\$30
Party pies, sausage rolls with tomato or bbq sauce	\$30
Dagwood dogs	\$40
Homemade tempura veggies	\$35
Veggies spring rolls w/sweet chilli sauce	\$35
Super crisp premium crab and prawn rolls w sweet chilli sauce	\$65
Deep fried assorted seafood ball w/sweet chilli mayo	\$50
Homemade fresh beer batter prawns with sweet chilli sauce	\$55
Homemade fresh fish cocktail with tartar sauce	\$50
Homemade salt and pepper squid with garlic mayo	\$50
Salt and pepper chicken wings with sweet chilli sauce	\$40
Chicken schnitzel strips and crispy thick cut French fries	\$45
Beef schnitzel strips and crispy thick cut French fries	\$55
Portuguese style chicken skewers	\$1.50 ea
Chicken and veggies skewers (capsicum, onion, chicken)	\$1.50 ea
Homemade meatball in premium Napoli sauce and parmesan cheese	\$40
Homemade meatball in house bbq sauce and fresh herbs	\$40

SOMETHINGS SPECIAL MENU

Pan fried scotch fillet cubes with olive oil, Spanish onion, spring onion, fresh herbs and saffron with oven bake garlic rosemary potato cubes	\$70
Honey pepper garlic marinated grill pork cutlet with house bbq sauce	\$70
Homemade crumbed lamb cutlet with sauces on the side	\$80
Creamy Chicken mushroom risotto topped with parmesan and truffle oil	\$50
Spicy chorizo risotto with grill capsicum, zucchini and feta cheese in premium napoli sauce	\$50
Fettuccine carbonara topped with parmesan cheese	\$50
Penne chicken and veggies in creamy Napoli sauce	\$50
Penne mussels (with fresh Tasmanian black mussels in Napoli sauce)	\$60
Prawns or seafood risotto in creamy garlic sauce or napoli sauce	\$65
Spaghetti meatball in premium Napoli sauce	\$45
Cheese platter with assorted cheeses, salami, chorizo chunks, pickles, mixed nut, fresh and dried fruits and fresh bread	\$60
Asparagus wraps in prosciutto with citrus mayo	\$40
Spiced prawns with saffron lemon tartar	\$60
Seared marinated scallop with tropical herbs dip	\$80
Prawn and chorizo skewers with gremolata	\$60
Prawn crackers topped with prawns and mango salsa	\$60
Prosciutto wrapped haloumi with balsamic and fig glaze	\$60
Smoke salmon with dill infused citrus sour cream canapés	\$60
Fresh rock oyster with lemon and cracked pepper granita	\$25/doz

Fruits, ice cream, dessert menu

Fruits platter - seasonal fresh cut fruits	\$40
Dessert platter - sticky date w butterscotch sauce, mud cake with homemade chocolate fudge sauce, assorted ice cream platter and fresh fruits, banana fritter with coconut caramel sauce	\$40

Please note we also can do per head charge base on what would you like to have (please talk to our friendly kitchen staff)

2 courses menu - \$28

3 courses menu - \$32

If you like something specific for your function please discuss with our head chef about prices and meals

Entrée

Cheesy garlic bread

Vegs spring rolls with salad leaves and sweet chilli sauce

Beer batter prawns, salad leaves, honey mustard, lemon wedge, sweet chilli sauce

Salt pepper squid, salad leaves, honey mustard, lemon wedge, aioli

Teriyaki chicken and pork meatball

Creamy chicken and pumpkin risotto with parmesan

Oven baked rosemary garlic potato topped with sour cream, mince beef and cheese

Main

Honey pepper pork cutlet with rosemary mash and vegs

\$350g Succulent American pork rib, chips, salad house bbq sauce

Homemade crumb lamb cutlet with rosemary mash, vegs, your choice of sauce

520g T-bone steak /400g premium tender rump steak with chips, salad your choice of sauce

Handmade crumbed lamb cutlet with rosemary mash, vegs and your choice of sauce

Grilled lamb cutlets with rosemary mash, vegs and accai berry red wine sauce

Chicken breast cooked in creamy garlic prawns sauce topped with parmesan, served with rosemary mash and vegs

Portuguese style chicken breast with chips, salad and grilled marinated prawns

Barramundi fillet (grill or beer batter) with chips, salad, lemon wedge, tartar sauce

Oven Baked teriyaki salmon fillet with chips, vegs and lemon wedge

Dessert

Marsbar cheese cake, mud cake, chocolate lava pudding, waffles, sticky date pudding, banana fritter served with sauce and premium ice cream

CHRISTMAS DINNER MENU

2 courses - \$30

Main

Xmas premium roast with oven roasted lamb cutlet, succulent pork ribs, citrus honey glaze ham, turkey breast and seasonal roasted vegs

Dessert

Christmas pudding with premium ice cream and brandy sabayon sauce

Sticky date pudding with warm butterscotch sauce and premium ice cream

Chocolate lava pudding with premium ice cream homemade chocolate fudge sauce