

SET MENU

Two course option \$39 - Three course option \$49

ENTREE

Cajun Coated Chicken Wings

Served with our homemade ranch dipping sauce

Shrimp Cocktail

'The Popular Classic' Juicy Shrimp folded through a homemade Marie rose sauce on a bed of salad greens topped with a King Prawn 🕲 🛈

MAINS

Southern Style Butterflied Chicken Breast

Marinated in buttermilk and coated in a southern style coating fried and accompanied with salad, crosscut fries and your choice of peppercorn, mushroom or our Bourbon barbeque sauce

250g SIRLOIN STEAK

Cooked to your liking accompanied with Potato Gratin, seasonal Vege a herb garlic butter and Beef jus 🚳

Speights Beer Battered Blue Cod

Freshly battered blue cod with crispy fries, salad and chunky tartare sauce

Sous Vide Lamb Shoulder

Accompanied with fragrant Kumara mash, Seasonal Vege, caramelized onion and a Mint Jus (3)

Crispy Slow Cooked Pork Belly

Accompanied with a whipped chive potato mash, Seasonal Vege, Fried Apple fritter and a apple cider jus

Kit Kat and Gooey Caramel Cheesecake

Served with whipped chocolate cream

Chocolate and Berry Brownie

Served with a rich chocolate sauce and vanilla ice cream





