

Banquet Bar Menu:

Little butcher board / collections of local cheeses	\$27
Crispy chicken tenderloins with mustard mayo, micro herbs	\$14
Baked Oyster topped w horseradish and parmesan	\$4 each
Whole Prawns with garlic & chilli butter	\$19
Fried Calamari fritti, harissa yoghurt dipping sauce	\$22
250gm Eye fillet w confit tomato with truffle parsley dressing	\$39
Battered whiting with chips and salad, tartare, lemon cheek	\$26
Stuffed chicken breast with pommes mousseline served with glazed Dutch carrots and red wine jus	\$27
Bobby Veal parmigiana with buffalo mozzarella chips and salad	\$29

Please see boards for "Daily Specials"

Kids meals:

Fish, chips & salad	\$12
Chicken tenderloin, chips & salad	\$12
Spaghetti w Napoli	\$12

Sides:

Fat boy's fries or French fries	\$8
Creamy mash potato	\$5
Greek garden salad	\$8

Banquet Bar Dessert:

<i>Death by Chocolate</i> - chocolate cookies, chocolate ice cream and chocolate fudge sauce	\$12
<i>Liquid Cheesecake</i> with Peanut brittle, butterscotch crumbs	\$12
<i>Sweets Tasting Plate</i> – Chefs selection of the day	\$28