

# \$75 SET MENU



## STARTER

Herb and Parmesan Pita with Hummus

## ENTREE

**Half Dozen Ice Seasonal Oysters** | with mignonette sauce and fresh lemon

**Half Dozen Kilpatrick Oysters** | with bacon, onion, worcestershire & tabasco sauce

**Sautéed Chicken Livers** | with bacon, garlic, sage, gnocchi mustard & brand creamy sauce

**Ota Ika (Tongan)** | fresh snapper fillets marinated in lime, cucumber, capsicum, spring onions, cherry tomatoes, coriander & coconut cream with taro chips

**Seared Lamb Fillet on Puff Pastry** | with warm mediterranean salad & honey roasted garlic aioli

**Mussels** | with white wine garlic cream sauce on rice

## MAIN COURSE

**New Zealand Whole Sole**

**Barbecued Bugs** | served in worcestershire lemon butter on rice  
(Note: Additional \$15)

**Eye Fillet** | choice of sauce: mushroom, diane, peppercorn, hollandaise, beef jus, creamy spinach served on mash and seasonal vegetables

**Barbecued Baby Octopus** | with garlic, lemon & side salad

**Fish of the Day** | with garlic prawns, house salad and herb potatoes  
(please ask waiter for fish of the day)

**Chicken and Mushroom Risotto** | with fresh herb and cream sauce

## DESSERT

**Mudcake** | with cream, chocolate ganache, orange segment, berry and chocolate ice cream

**Pavlova** | cream, mix wild berry, passion fruit coulis and vanilla ice-cream

**Baileys Crème Brulée** | with cream, berry compote and vanilla ice cream