

\$100 SET MENU



STARTER

Fresh breads with inhouse dips

ENTREE

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

Sautéed Chicken Liver | with bacon, garlic, sage, gnocchi, mustard & brandy creamy sauce

Fresh King Prawns Cocktail | mini cos, cherry tomato, micro herb, cocktail sauce

Avocado Seafood | king prawn, crispy baby octopus, scallop, mussel and fish

Pan Fried Scallops | with garlic and basil champagne cream sauce on rice and straw potato

MAIN COURSE

Moana Seafood | oyster natural, fresh king prawns, bbq bugs, bbq prawns, fish & calamari on rice with a salad garnish

Char-Grilled Prime Eye Fillet | red wine jus, pomme puree, jar cream spinach, black tiger prawns & 1/2kg bbq bug

Twice Cooked Half Duck | on mash w/ seasonal vegetables and orange duck jus

Tahi | fish of the day, prawns, scallops, bugs on rice w/white wine beure blanc sauce

Whole Lobster | thermidor or mornay

DESSERT

Cheesecake | with caramelised pineapple and coconut ice cream

Bailey's Creme Brulee | with cream, sublee berry compote and ice-cream

Pannacotta | with fresh mint, fruit salad soup and fresh whipped cream

Selection of fine cheeses | with fresh fruits, nuts and crackers (serves 4)