

# 4 COURSE SET MENU \$69



## STARTER

Garlic Bread

## ENTREE

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

**Pan Fried Scallops** | with champagne cream sauce on rice

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

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

## MAIN COURSE

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

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

**Fish of the Day** | with garlic prawns, house salad and herb potatoes

**Moroccan Crust Lamb Cutlets** | on mash, seasonal vegetables & jus

**Oven Roast Chicken Breast** | with creamy mushroom sauce on rice with seasonal vegetables

## DESSERT

**Tiramisu** | cream anglaise, coulis, wafer and chocolate

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

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

**Cheesecake** | caramelised pineapple and coconut ice cream