

MENU



ON ARRIVAL

Glass of Tomich Sparkling Blanc de Noir

ENTREE TASTING PLATE (V)

Blue cheese & onion jam tart | Mushroom & thyme arancini
Tomato & feta bruschetta finished with sticky balsamic glaze

CHOICE OF MAINS

CREAMY TUSCAN CHICKEN GF

Pan-seared chicken breast, served on roasted veg and finished with a creamy sun-dried tomato sauce

SEAFOOD BBQ GF I

Pan-seared barramundi fillet, topped with grilled prawns and squid. Served with a fresh garden salad, chips, lemon and a side of aioli

FILLET MIGNON GF

Eye fillet wrapped in bacon, cooked medium, served with creamy mashed potato, broccolini and red wine jus

MOROCCAN PUMPKIN SALAD GF/VEG

Baby spinach, Roasted pumpkin, toasted pepitas, feta, roasted capsicum, cherry tomatoes & red onions with a Green Goddess dressing. Option: add a marinated field mushroom

DESSERT PLATTER

Vanilla bean panna cotta finished with raspberry coulis
Lemon curd tart topped with mascarpone cream
Homemade chocolate brownie topped with a hazelnut praline

\$90 per person, includes a drink on arrival

Drinks specials and FREE Pluto Spirits gin tastings

Full TAB Facilities + Sweeps

Prizes for Best Dressed Male, Female and Best Millinery

Full payment required to secure tables

