

Set Menu - \$42.00pp

Entree

SOUP OF THE DAY

Served with a hot dinner roll

BREADS AND DIPS

Selection of hot toasted breads with homemade dips & butters



Mains

PREMIUM PORTERHOUSE STEAK

Tender juicy 250gm New Zealand cut porterhouse steak cooked to your liking and served with your choice of creamy mushroom or med peppercorn sauce

FISH OF THE DAY

Fresh West Coast fish oven baked then drizzled with a tangy lemon butter sauce

CHICKEN BREAST

A Succulent chicken breast oven baked drizzled with a creamy Whole grain mustard sauce

VEGETARIAN OPTION AVAILABLE UPON REQUEST

ALL MAINS ARE SERVED WITH SEASONAL VEGETABLES WITH POTATOES OF THE DAY DRIZZLED WITH HOLLANDAISE SAUCE

Dessert

HOMEMADE CHEESECAKE

Chef's choice cheesecake served with whipped cream

ICE CREAM SUNDAE

Choose from hot chocolate fudge, rich caramel sauce, strawberry or passion fruit topping, served with whipped cream

Set Menu - \$44.00pp

Entree

SOUP OF THE DAY

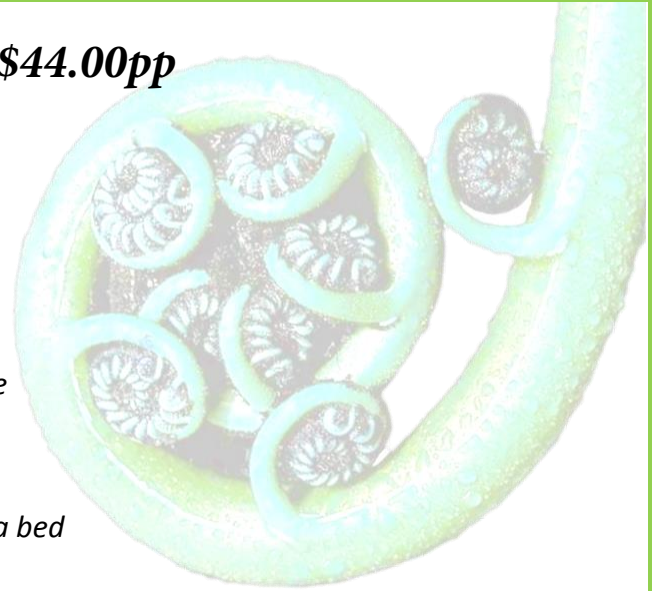
Served with a hot dinner roll

BREADS AND DIPS

Selection of hot toasted breads with homemade dips & butters

SHRIMP COCKTAIL

Juicy shrimp in a homemade seafood sauce on a bed of lettuce and tomatoes



Mains

PREMIUM PORTERHOUSE STEAK

Tender juicy 250gm New Zealand cut porterhouse steak cooked to your liking and served with your choice of creamy mushroom or med peppercorn sauce

FISH OF THE DAY

Fresh West Coast fish oven baked then drizzled with a tangy lemon butter sauce

IRISH LAMB SHANK

Melt in your mouth lamb shank resting on top of creamy potato mash served with a rich gravy

VEGETARIAN OPTION AVAILABLE UPON REQUEST

ALL MAINS ARE SERVED WITH SEASONAL VEGETABLES WITH POTATOES OF THE DAY DRIZZLED WITH HOLLANDAISE SAUCE

Dessert

HOMEMADE CHEESECAKE

Chef's choice cheesecake served with whipped cream

ICE CREAM SUNDAE

Choose from hot chocolate fudge, rich caramel sauce, strawberry or passion fruit topping, served with whipped cream

PAVLOVA

New Zealand pavlova with berry compote ice cream & whipped cream