



# Set

# Menu

## \$39.00

## 2 Course

## Entrée & Main

### Entrée

#### **Pull Apart Loaf**

Locally baked bread served with whipped garlic butter & plain butter.

#### **Seafood Chowder**

Not your average chowder. Full of locally sourced seafood & served hot, rich & creamy with buttered Vienna toast.

#### **Hot & Spicy Mexican Wings**

Whole chicken wings tossed in our own Mexican spice mix & served with a side of hot sauce. (gf)

#### **Soup of the Day**

We use the freshest local ingredients to bring you a great tasting soup, served with buttered Vienna toast. Your server will inform you of today's offering.

### Main

#### **Market Fish**

We source the freshest of locally caught fish & bring it to you in the best way we can. Your server will take you through this evening's dish.

#### **New Orleans Fried Chicken**

Tender cuts of boneless chicken coated in our Cajun spiced dust & fried until crispy. Served with a cauliflower & potato bake, seasonal salad & home style gravy. (gf)

#### **Prime Aged Porterhouse**

250g Porterhouse steak, cooked to your liking & served on a potato gratin with a medley of buttered seasonal veg. Topped with your choice of either whipped garlic butter, mushroom sauce or a brandy cracked pepper sauce. (gf)

#### **Sticky Pork Belly**

Slow cooked pork belly in a spicy & sweet Asian style sauce, resting on a herbed potato mash with a buttered veg medley & crispy crackling. (gf – contains peanuts)



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Main & Dessert

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## Dessert

### **Sticky Date Pudding**

An oldie but a goodie. Warm date pudding served with a salted caramel glaze, vanilla bean ice cream & Chantilly cream.

### **Salted Caramel & Chocolate Eton Mess**

An absolute mess, but a delicious one! A mash up of chocolate & caramel ice cream, meringue drops, berries, cream, and topped up with chocolate & salted caramel sauce. (gf)

### **Crème Brulee**

A light & creamy baked vanilla custard with a burnt sugar crust. Served with Chantilly cream & buttered pretzels.



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