

A sailor treat \$75

On arrival

- . Antipasto platter
- . Arabic bread and dip

Shared entrees

- . Aranchini balls
- . Garlic and herb bread

Mains

- . Wagyu beef burger with slow roasted tomato, cheese, mixed greens, caramelised onion and aioli
- . Spinach ricotta ravioli, served with sundried tomato, pink sauce
- . Sweet pea risotto topped with a snow pea salad and grated pecorino
- . Chicken risotto with semidried tomatoes, asparagus and smoked mozarella with a radicchio salad
- . Grilled chicken Caesar salad, crouton, bacon and cheese
- . Fettuccini carbonara

Dessert

- . Cutting and serving of celebration cake
- . Coffee and tea
- . Fruit platter

Lunch by the sea \$85

On arrival

- . Antipasto platter
- . Arabic bread and dip

Shared entrée

- . Greek salad
- . Salt and pepper calamari
- . Chicken mushroom risotto

Mains

- . Pan fried salmon fillet served with tomato mash, cucumber and shallot salad
- . Chicken boscaiola on a bed of sweet potato mash and a creamy mushroom and bacon sauce
- . Fettucini gamberi with prawns, cherry tomato & onion in a Napolitano sauce with fresh basil
- . Fettucini Palermo with chicken, bacon, pesto, mushroom & snow peas tossed with a light cream sauce and parmesan
- . Roasted pumpkin salad with feta, quinoa, rocket, onion tossed in a lemon dressing.
- . Chicken schnitzel served with chips, salad and topped with a mushroom sauce
- . Grilled Moroccan lamb salad with roast pumpkin, beetroot, baby spinach and a mint and coriander dressing
- . Medallion 250g served with chips OR mash & mushroom sauce

Dessert

- . Cutting and serving of celebration cake
- . Coffee and tea
- . Fruit platter