

TERRACE GRILL

restaurant & bar

Banquet Dinner

(For large groups it is advisable to select two items from each served alternately)

Organic Bread with Butter and Extra Virgin Olive Oil

ENTREES

Taste Of The Sea: King Prawns, Oyster and Smoked Salmon.

Goats Cheese Tortellini: butternut pumpkin, figs and candied walnuts.

Shanghai Prawns: with chilli lime caramel sauces.

MAINS

Prime A grade Black Angus Beef Fillet Char - Grilled with
Roasted Mushrooms, Dianne Sauce , Side of Handcut Chips

Southern Fried Chicken: Deep fried chicken served with mashed potato, sweet
corn, greens and a southern style garlic cream gravy.

Fresh Fish of the Day: pan roasted, puree of the day and roast vegetables.

DESSERTS

Sweets and Small Cakes Plate. Chefs Selection of our deserts.

Cheese platter. Red wine jelly, berries, apple and lavosh crackers.

Tiramisu. Made to an authentic recipe served with praline and berries.

Three Courses including

\$89.00

Menu is subject to change. A 10% Surcharge applies
to Sundays and Public holidays.

TERRACE GRILL

restaurant & bar

Italian Banquet Dinner

(For large groups it is advisable to select two items from each served alternately)

Garlic Bread and Fresh Bread with Extra Virgin Olive Oil

ENTREES

Veal Tortellini: Pasta filled with veal in a bacon and mushroom sauce.

Garlic or Chilli Prawns: King prawns cooked in e.v. olive oil, tomato, garlic and spices. (chilli optional)

Antipasti Plate: A selection of cured meat, marinated vegetables, olives and cheese.

MAINS

Spaghetti Marinara: Freshly cut seafood cooked in garlic, chili and a napolitana sauce.

Devils Chicken & Prawns: Chicken breast and king prawns pan cooked in a white wine, garlic, cream and tomato served on mashed potatoes with side vegetables.

Veal Neptune: Tender veal pan cooked with Tasmanian scallops and king prawns garlic and cream served on mashed potatoes with side vegetables.

DESSERTS

Tiramisu. Traditionally made to and authentic recipe served with praline and berries.

Limoncello Italian Cheesecake. Served with berries, praline and raspberry Sorbet.

Cheese platter: Red wine jelly, berries, apple and lavosh crackers.

Three Courses including

Glass of Sparkling \$89.00

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