



BANQUET MENU

\$35 PER PERSON FOR 2 COURSE
(Mixed Entrée & Main)

OR ADD DESSERT FOR EXTRA \$5.00
(\$40 for Three Course Meal)

GARLIC BREAD & HERB BREAD

Entree

(MIXED PLATTER PER TABLE)

CHILLI SALT DUSTED SQUID, ROAST DUCK PANCAKES
& LIGHTLY BATTERED "MUDGEE HONEY" PRAWNS

Main

(CHOOSE ONE OF FOLLOWING)

NEW ZEALAND LEMON SOLE GRILLED WHOLE FISH, Coleslaw, lemon wedge & fries

WOK STIR FRY ASIAN VEGETABLES Served with hokkien noddles and sweet soy glaze

TENDER BEEF CURRY FAMOUS ON SHORE BEEF CURRY

Served with steamed jasmine rice and a crisp pappadums

PORTUGUESE CRUSTED CHICKEN

Chicken Supreme w skin on, served on a sweet corn pudding and a mint yogurt dressing

CRISPY SKIN ATLANTIC SALMON

Fresh fillet served with sautéed baby spinach, oyster mushrooms, bok choy and herbed olive oil

BANQUET MENU ONLY AVAILABLE FOR 4 PEOPLE OR MORE (MAX 25 PEOPLE) &
CHOSEN FOR ENTIRE TABLE ONLY, AT LEAST FOUR DESSERTS FOR THREE COURSE MEALS

This offer is not Valid in Conjunctions with any other current discount offers and Tuesday nights

\$38.50 FOR 2 COURSES OR \$44.00 THREE COURSES
on Saturday Nights, Sunday Lunch or Public Holidays

Gift vouchers available on request.

ALL MAJOR CREDIT CARDS ACCEPTED

(minimum purchase \$15.00)

NO SPLIT BILLS

NO BYO FOR 8 PEOPLE OR MORE