

2 COURSES \$49PP 3 COURSES \$65PP



BREADS AND SPREADS

A selection of freshly toasted breads and house made rocks dips.

SOUP

*Subject to change.

SEAFOOD CHOWDER

Rich and creamy, loaded with smoked fish, mussels, prawns, capers and chives served with toasted ciabatta.

SALT 'N' PEPPER SQUID

Crispy squid strips dusted with sesame popcorn with a roasted tomato and balsamic chutney and garlic aioli dipping sauce.



CHICKEN SALAD GER



Crispy chicken, bacon, brie, avocado, cashews, plum salsa and garlic aioli

ROCKS FILLET MIGNON GF



Seared to your liking topped with your choice of mushroom, garlic or peppercorn sauce, served on potato mash and seasonal vegetables.



with mash, seasonal vegetables and a bbq mango sauce.

FISH OF THE DAY GFR



*Subject to change.

CHICKEN & PORTOBELLO PASTA

Chicken, portobello mushroom and onion with a creamy garlic and red wine reduction tossed through penne pasta and baby spinach topped with shaved parmesan and fresh tomato salsa.



EATON MESS GF



Layers of berry compote, meringue, cream and ice cream.

SUNDAES GF



Chocolate, berry, or caramel.

BANOFFEE

Gingernut malt biscuit layered with caramel, banana, ice cream and whipped cream.

CHOCOLATE AND WALNUT BERRY BROWNIE

Decadent chocolate brownie with walnuts and raspberries served with cream and vanilla bean ice cream.

* flavours updated closer to the booking