



2 COURSES \$55PP • 3 COURSES \$70PP

Entree

BREADS AND SPREADS

A selection of freshly toasted breads served with in-house garlic butter and vinaigrettes.

SOUP

**Subject to change (please ask staff).*

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 fresh garden salad, cherry tomatoes, cucumber, Spanish onions, crispy dried shallots, dressed with red pepper aioli.

Mains

CHICKEN SALAD GFR

Crispy chicken breast strips accompanied with green garden salad, cherry tomatoes, crispy bacon bits, roasted cashews dressed with avocado 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.

SLOW ROASTED PORK BELLY GF

with mash, seasonal vegetables and a BBQ mango sauce.

FISH OF THE DAY GFR

**Subject to change (please ask staff).*

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.

Dessert

EATON MESS GF

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

SUNDAES GF

Chocolate, berry, or caramel.

Sticky Date Pudding

Light sticky date pudding served with salted caramel, candied dates, roasted cashew nuts, Chantilly cream and ice cream.

CHOCOLATE AND WALNUT BERRY BROWNIE

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

**Flavors updated closer to the booking*

GFR GLUTEN FREE ON REQUEST GF GLUTEN FREE V VEGAN ON REQUEST