



# DINNER SET MENU 1

\$42 per person, min 20 pax

## THE WARM UP

### FLAT BREAD SELECTION

House made garlic flatbread to share



## THE REGATTA

### ANGUS SIRLOIN

200gm Angus Sirloin cooked to your liking,  
served with rosemary potatoes, seasonal veg and red wine jus

or

### STUFFED CHICKEN BREAST

Cranberry and cream cheese stuffed chicken breast, wrapped in bacon  
served with rosemary potatoes, seasonal veg and cranberry jus

or

### BEER BATTERED FISH

Mac's Gold battered Gurnard  
served with fries, slaw and tartare sauce

or

### LEMON & PEA RISOTTO

Risotto with feta & hazelnut crumb



## THE FINISH

### PAVLOVA STACK

Served with berry compote, fruit & cream

### CHOCOLATE BROWNIE

Gluten Free brownie with chocolate fudge sauce and vanilla bean ice cream



## DINNER SET MENU 2

\$48 per person, min 20 pax

### THE WARM UP

#### STONE BAKED FLATBREADS

House made garlic flatbread, & sweet chilli pesto flatbread to share



### THE REGATTA

#### ANGUS RIBEYE

300gm Angus Ribeye cooked to your liking,  
served with rosemary potatoes, seasonal veg and red wine jus

or

#### STUFFED CHICKEN BREAST

Cranberry and cream cheese stuffed chicken breast, wrapped in bacon  
served with rosemary potatoes, seasonal veg and cranberry jus

Or

#### PAN FRIED SALMON

Pan fried Salmon served with minted gourmet potatoes,  
seasonal veg and hollandaise sauce

or

#### LEMON & PEA RISOTTO

Risotto with feta & hazelnut crumb



### THE FINISH

#### CHOCOLATE DECEDEENCE

Gluten Free chocolate torte, chocolate mousse, cream, berry coulis

#### WHITE CHOCOLATE & RASPBERRY CHEESECAKE

Served with vanilla bean ice cream