

# SET MENU 1

**\$47 PER PERSON, MIN 20 PAX**

## THE WARM UP

### FLATBREADS (V)

Served at the table to share as guests arrive



## THE REGATTA

### 200G ANGUS SIRLOIN (GF)

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

or

### CRANBERRY CHICKEN (GF)

Cranberry & brie stuffed chicken with gourmet potatoes, seasonal veg and cranberry jus

or

### BEER BATTERED FISH & CHIPS

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

or

### CANNELLONI (V)

Spinach, pumpkin and ricotta filled cannelloni with pomodoro sauce served with a side salad



## THE FINISH

### DESSERT PLATTER (V) (GF)

Selection of sweet treats and bites to share

PLEASE ADVISE OUR STAFF OF ANY ALLERGIES OR DIETARY REQUIREMENTS

(V) VEGETARIAN

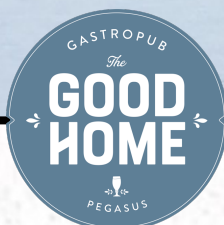
(VG) VEGAN

(VG)\* VEGAN OPTION

(GF) GLUTEN FREE

(GF)\* GLUTEN FREE OPTION





## SET MENU 2

\$53 PER PERSON - MIN 20 PAX

### THE WARM UP

#### FLATBREADS

Served at the table to share as guests arrive



### THE REGATTA

#### 300G ANGUS RIBEYE

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

or

#### CRANBERRY CHICKEN

Cranberry & brie stuffed chicken with gourmet potatoes, seasonal veg and cranberry jus

or

#### HARISSA BAKED GURNARD

Oven baked Gurnard served with gourmet potatoes, seasonal veg and harissa sauce

or

#### CANNELLONI

Spinach, pumpkin and ricotta filled cannelloni with pomodoro sauce served with a side salad



### THE FINISH

#### STICKY DATE PUDDING

Served with sticky toffee sauce and ice cream

Or

#### CRÈME BRULÉE

Classic vanilla crème brulee, biscotti and ice cream