

4 COURSE MENU | \$170PP

2 HOUR DRINKS PACKAGE | + \$85PP

ON ARRIVAL

ALASKAN KING CRAB SALAD WITH GUACAMOLE
& GOLDEN CAVIAR ^{M GF DF}

&

ZUCCHINI & EGGPLANT RAVIOLI WITH LEMON BEURRE BLANC

ENTREE

SALT & PEPPER CALAMARI ^I

With Herb Salad, Spicy Aioli & Lemon

SIZZLING GARLIC PRAWNS ^{I GFO DF}

With Chilli, Parsley & Sourdough

CHILLED SEAFOOD PLATE ^{A GF DF}

Freshly Shucked Oyster, King Prawn, Smoked Salmon,
Baby Abalone, Marinated Octopus And Mussels In Tomato Salsa

CRISPY PORK BELLY ^{GF DF}

With Pickled Cucumber, Sticky Soy Sauce

TRIO OF SASHIMI ^{A GF DF}

Ora King Salmon, Blue Fin Tuna & Kingfish With
Fresh Wasabi & Soy Dressing

WILD MUSHROOM PIE ^V

Mixed Forest Mushrooms Baked With Puff Pastry &
Buttered Baby Dutch Carrots

MAIN COURSE

350GM WAGYU RIBEYE MB 6+ ^{DF DFO}

Creamy Mash Potato, Chargrilled Broccolini & Mushroom Sauce

ADRIA'S SIGNATURE "SURF & TURF" ^{A GF DFO}

200gm Wagyu Eye Fillet MB 6+ With King Prawns,
Creamy Mash Potato & Bearnaise Sauce

SPAGHETTI MARINARA ^M

Black Mussels, Prawns, Calamari, Scallop, Light Sago Sauce & Parmesan

ROAST RACK OF LAMB ^{GF DFO}

Traditional Greek Salad & Red Wine Jus

BEER BATTERED KING GEORGE WHITING ^{A DF}

Fried Chat Potatoes, Signature Tartare Sauce & Lemon

PINENUT & LEMON PESTO LINGUINE ^{V VO}

Kalamata Olives, Semi Dried Tomato & Feta Cheese

DESSERT

MANGO BRULEE

Vanilla Custard, Mango Compote Topped With Caramelised Sugar

CHOCOLATE CLOUD

Fluffy Chocolate Chiffon, Cocoa Dust & Whipped Cream

BAILEY BLANC

Caramel Biscuit Base With Bailey White Chocolate Cream & Berry Insert

WHITE CHOCOLATE MADNESS

Vanilla Sponge, White Chocolate Mousse & Chocolate Granache

COCKTAIL

APEROL SPRITZ

Aperol, De Bortoli King Valley Prosecco & Soda,
Served In A Wine Glass With An Orange Wheel

SPARKLING

CHANDON NV BRUT (YARRA VALLEY, VIC)

WEST CAPE HOWE PINK MOSCATO (GREAT SOUTHERN, WA)

WHITE WINE

821 SOUTH SAUVIGNON BLANC (MALBOROUGH, NZ)

DE BORTOLI BUTTERY CHARDONNAY (RIVERINA, NSW)

JIM BARRY 'THE ATHERLEY' RIESLING (CLARE VALLEY, SA)

OPAWA PINOT GRIS (MALBOROUGH, NZ)

ROSE WINE

MAZI MATARO CINSULT GRENACHE ROSE

(MCLAREN VALE, SA)

RED WINES

VASSE FELIX 'FILIUS' CABERNET SAUVIGNON

(MARGARET RIVER, WA)

CAVEDON PINOT NOIR (KING VALLEY, VIC)

MAIN & CHERRY SHIRAZ (MCLAREN VALE, SA)

TERRAZAS RESERVA MALBEC (MENDOZA, ARGENTINA)

TAP BEER

STONE & WOOD PACIFIC ALE

HANH SUPER DRY

BOTTLE BEER & CIDER

CORONA

HANH PREMIUM LIGHT

HANH SUPERDRY 3.5%

JAMES SQUIRE 150 LASHES PALE ALE

HEINEKEN SILVER LOW GARB

LITTLE CREATURES PIPSQUEAK CIDER

+ SOFT DRINKS, FRUIT JUICE, STILL &
SPARKLING MINERAL WATER

KIDS MENU | \$80PP

ENTREE

TEMPURA CHICKEN STRIPS WITH AIOLI CRUMBED

FISH COCKTAIL WITH TARTARE SAUCE ^I

LAMB SOUVLAKI WITH TZATZIKI

CALAMARI RINGS SERVED WITH TARTARE SAUCE ^I

MAINS

CRISPY GOLDEN CHICKEN SCHNITZEL WITH CHIPS & SALAD

BONELESS FISH FILLET WITH CHIPS, SALAD & TARTARE SAUCE ^I

1/2 RACK OF PORK RIBS WITH SIGNATURE BBQ SAUCE & CHIPS

SPAGHETTI CARBONARA WITH BACON, GARLIC, CREAM & PARMESAN

DESSERT

SANTA'S SUNDAE SPECTACULAR

Vanilla Ice Cream With Chocolate Sauce, Sprinkled

With Flake, Maltesers & Mars Bar

OR

WARM CHOCOLATE BROWNIE

With Fresh Cream & Strawberry

TERMS & CONDITIONS