

\$53

PER PERSON

MENU A

STARTER

TRIO OF BREADS & DIPS

Homemade Focaccia, Wholemeal & Plain Bread with olive oil & balsamic vinegar, garlic butter & salmon spread

MAIN COURSE

FARMHOUSE CHICKEN

Whole plump chicken breast wrapped in bacon with grilled cheese and crispy onion rings on top of sautéed mushrooms & drizzled with BBQ sauce.

LAMB SHANK

Braised in rich gravy with tomato, onions and fresh herbs, served with salad & fries or vegetables.

GRIZZLY'S CATCH (Fish of the Day)

Cooked to your liking with salad and fries.

FETTUCCINE

Choice of seafood, chicken & mushroom or vegetarian in a creamy pasta sauce with a fresh green salad.

FISHERMAN'S CATCH

Crumbed scallops, mussels, squid rings and fish pieces with fresh green salad and fries.

CHICKEN SCHNITZEL

Crumbed chicken breast with plum or apricot sauce, fresh green salad and fries.

WIENER SCHNITZEL

Crumbed slices of prime beef, brown onion sauce and fresh green salad with fries.

ROAST PORK

Tender leg of pork served with crackling, apple sauce and vegetables of the day.

LASAGNE

Layered ground beef, pasta and cheese with fresh green salad.

EL BURRITO GRANDE

Flour tortilla filled with sautéed chicken or beef, cheese, capsicum & onion, garnished with salsa and sour cream (mild, medium or hot).

COYOTE SPECIAL

Over 300grams of tasty rump steak, marinated with care and grilled to perfection.

NEWYORK SIRLOIN

Thick cut 300gram prime aged sirloin steak.

SALMON STEAK

Fresh salmon, oven baked, topped with hollandaise sauce.

SURF N' TURF

A select piece of scotch fillet steak topped with a generous layer of seafood mornay.

DESPERADO

Over 250grams of prime scotch fillet.

The best steaks in town ... all grilled to your liking and served with fresh green salad and fries or garden fresh vegetables.

DESSERTS

ICE CREAM SUNDAE

BRANDY SNAPS & CREAM

PAVLOVA, ICE CREAM & CREAM

**COMPLIMENTARY
CELEBRATION
CAKE, PARTY HAT
& CONFECTIONERIES**

MINIMUM OF 10 GUESTS

\$63

PER PERSON

MENU B

STARTER

TRIO OF BREADS & DIPS

Homemade Focaccia, Wholemeal & Plain Bread with olive oil & balsamic vinegar, garlic butter & salmon spread

ENTRÉES

SEAFOOD CHOWDER

A creamy blend of fresh New Zealand seafood.

SOUP OF THE DAY

Chef's choice (changes daily).

SHRIMP & AVOCADO COCKTAIL

Served on a bed of lettuce with our Chefs' own seafood sauce.

BABY BACK RIBS

Pork spare ribs slow cooked in a rich honey soy BBQ sauce.

CALAMARI

Crumbed, deep fried and served with sauce tartare.

MINI SPRING ROLLS

Vegetable filled spring rolls served with a sweet chilli dipping sauce.

CHICKEN & MUSHROOM FETTUCCINE

Chicken pieces sautéed with mushrooms served in a creamy pasta sauce.

CRUMBED CAMEMBERT

Pieces of creamy camembert crumbed and deep fried, served with a petite salad with plum or apricot sauce.

MAIN COURSE

FARMHOUSE CHICKEN

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LAMB SHANK

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FISHERMAN'S CATCH

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Crumbed slices of prime beef, brown onion sauce and fresh green salad with fries.

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