

BROADS

Restaurant and Functions

CONCERT MENU

28th January

11th February

9th March

Tapas to begin

French baguette and butter

A little prawn cocktail

Duck liver parfait and red current jelly

Crumbed baby camembert with tomato and peach chutney

Main Course

Shoulder of Lamb Tagine

*With chickpea, capsicum
eggplant and mint, pearl cous cous*

Or

Aged Sirloin of Angus Beef

*Hand cut chips and a
Dijon mustard and mushroom cream sauce
With Local asparagus*

Or

Seasonal Fish

*Chorizo roasted kipfler potatoes, semi dried tomatoes
And a lemon, garlic dill smoked paprika butter*

Half a Free Range Cajun Chicken

*On panko crumbed sweet potato
Served with a creole coleslaw
Salsa of mango coriander and tomato*

Dessert menu available

\$ 55.00 Set Menu Inside Restaurant

\$ 65.00 St Menu Outside Deck Area Limited Seating