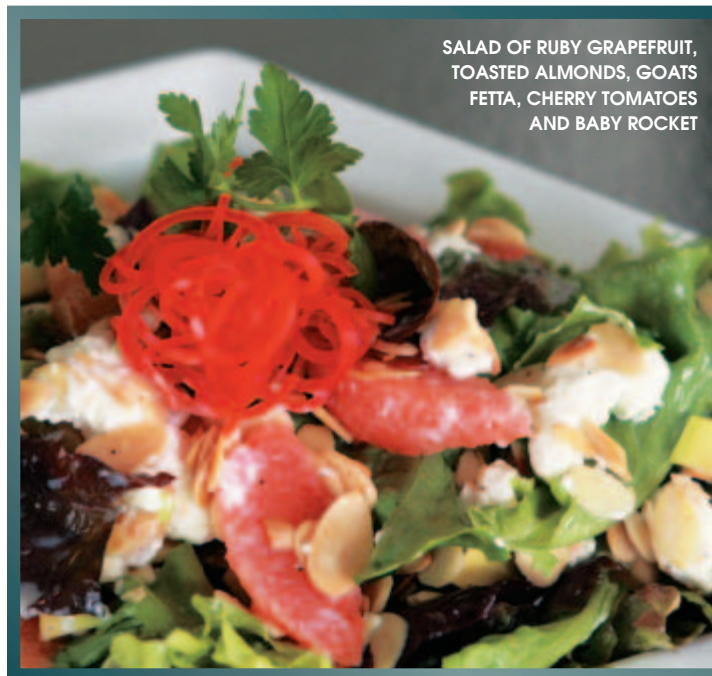




*"One kilo of size 10/20 tiger prawns will provide roughly 30 prawns. This will allocate three prawns a person for a group of 10. If you prefer six prawns, buy 2kg."*



SALAD OF RUBY GRAPEFRUIT, TOASTED ALMONDS, GOATS FETTA, CHERRY TOMATOES AND BABY ROCKET



POTATO SALAD WITH SAUTÉED SEASONAL GREENS, CRISPY BACON AND CAPERS



BAKED LOCAL REEF FISH TOPPED WITH A BUG MEAT, AVOCADO AND PASSIONFRUIT SALSA

*"When choosing seafood it is best to ask your local supplier for information, and advice. You can not beat our fresh local reef fish so ask which is the best catch in at the moment. Has it been frozen? Where is it from? Was it line caught or trawled? And remember fish should never smell fishy!"*

*"Before opening your packet of prosciutto you should allow it to rest on the bench for five minutes to get to room temperature. This will make it easier to peel off each slice without it ripping."*



GARLIC AND LIME TIGER PRAWN SKEWERS WITH A HONEY MINT AIOLI PAN FRIED CHICKEN WITH PROSCIUTTO, FRESH PINEAPPLE AND MAYONNAISE

# Menu

*To serve a party of 10*

## Salads

POTATO SALAD WITH SAUTÉED SEASONAL GREENS, CRISPY BACON AND CAPERS (\$23.50)

SALAD OF RUBY GRAPEFRUIT, TOASTED ALMONDS, GOATS FETTA, CHERRY TOMATOES AND BABY ROCKET (\$24)

## Mains

GARLIC AND LIME TIGER PRAWN SKEWERS WITH A HONEY MINT AIOLI (\$30)

PLUM AND ORANGE GLAZED LEG OF HAM (\$32)

BAKED LOCAL REEF FISH TOPPED WITH A BUG MEAT, AVOCADO AND PASSIONFRUIT SALSA ( \$65)

PAN FRIED CHICKEN WITH PROSCIUTTO, FRESH PINEAPPLE AND MAYONNAISE (\$38)

## Dessert

MANGO, MACADAMIA AND WHITE CHOCOLATE CHEESECAKE WITH A BERRY COULIS (\$23)