

# Group Celebration Menu

Option A - \$40 per person

Option B - \$50 per person

Minimum of 12 guests required

SEAFIRE  
STEAK + SEAFOOD

## Option A - \$40 Share Plates to start:

Salt & pepper squid with chilli lime aioli (gf)

Teriyaki chicken skewers (gf)

Arancini risotto balls with spicy tomato salsa

Grilled pesto flat bread topped with shaved parmesan and rocket

Warm Cob Loaf with chipotle & bacon butter and garlic & chive butter

## Option B - \$50 Share Plates to start:

Fresh Yamba Prawns & Fresh local oysters

Smoked salmon with lemon, olive oil and capers

Salt & pepper squid with chilli lime aioli

Arancini risotto balls with spicy tomato salsa

Warm Cob Loaf with chipotle bacon butter and garlic & chive butter

Grilled pesto flat bread topped with shaved parmesan and rocket

## Mains: (please select 2 dishes to be served alternately)

Crispy Skinned Atlantic Salmon

with tomato chipotle butter sauce, fondant potatoes, sautéed bok choy and salsa verde (gf)

Chicken Scallopine - butterflied chicken breast topped with a mushroom, cream and white wine sauce,  
with crispy chat potatoes and seasonal greens (gf)

Grilled Pork Cutlet with port jus,  
accompanied by garlic mashed potatoes and braised cabbage with bacon (gf)

300G Grain fed Porterhouse Steak (Nolans Private Selection) with Dianne sauce  
served with fondant potatoes and seasonal steamed greens (gf)