

SEAGLASS

Restaurant

Weekly set menu

2 courses \$37pp

Entree

Chef's soup of the day with warm bread

Chef's choice bruschetta

Salad of crispy squid, dusted with lemon, pepper & chilli served with aioli

Mains

Black Angus Rump served with sautéed kiphler potatoes Spinach & béarnaise sauce

Grilled chicken supreme on a risotto of asparagus, wild mushroom served with beurre blanc & micro herbs

Beer battered perch fillets with chips, salad, lemon & tartare sauce

Chef's fish of the day, served with mash & a rocket & sun dried tomato salad

Dessert

Passionfruit crème brûlée

Pavlova with yoghurt cream & fresh fruit

Cake of the day served with ice cream

Extras

Warm damper loaf with butter & oils \$7

Garlic or herb bread \$5

Marinated olives with warm damper loaf,
butter, olive oil & balsamic \$8

Coffee \$3.50

Tea \$3

-Menu may change on a weekly basis
-Bookings over 30 guests are required to pre select menu items for alternate service.
-Bookings over 15 guests are required to pay a deposit in order to confirm the booking.
-Celebration cakes are welcome; a cake fee of \$1.50 per person will apply.
-A merchant fee of 2.8% will be added for Amex and Diners card transactions
-Price is valid from 2nd November 2011 - 30th December 2011