

SEAGLASS

Restaurant

Weekend set menu

2 courses \$48pp

Starters

Kalamata olives, marinated in chilli, lemon, thyme and garlic

Warm Turkish bread with butter, oils and balsamic

Entree

Chef's soup of the day with warm bread

Crispy Squid dusted with lemon, pepper & chilli, served with a mesclun salad & aioli

Bangalow sticky pork belly with black caramel, roasted peanuts and a Thai herb salad

Chefs Bruschetta of the Day

Mains

Chef's fish of the day

Grilled chicken supreme on a risotto of asparagus, wild mushroom & beurre blanc

Char grilled Scotch fillet with sautéed kipler potatoes, spinach & Béarnaise sauce

Perch fillets battered & fried with a Cascade beer batter with rustic chips, salad, lemon & tartare sauce

Vegetarian pasta of the day (v)

Dessert

Vanilla & yoghurt pannacotta with minted passionfruit syrup & strawberries

Passionfruit crème brulee

Chefs selection of fresh made ice cream & gelato

Pavlova with yoghurt cream & fresh fruit

Kids menu \$14

Mains

Chicken nuggets

Battered fish with chips

Spaghetti bolognaise

Dessert

Ice cream with topping & sprinkles

-Bookings over 20 guests are required to order from the set menu
-Set menus are not available for bookings under 10 guests.
-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 card transactions
-Price is valid from the 5th November 2011