

\$55 Set Menu

Entrée

Calamari

Crumbed in coconut and sesame seeds on a bed of crispy cabbage with basil dressing.

Garlic Prawns

Sautéed prawns in a sauce of Tabasco, cream, and garlic, served with garlic bread.

6 BBQ Wings

Our specialty slow cooked wings come with cool ranch and BBQ sauce.

Bay of Islands Seafood Chowder

Green-lipped mussels, prawns, local fish, and loads more, served with garlic bread.

Mains

Prime Beef Fillet

Char-grilled to your liking, served on potato gratin and béarnaise sauce with a garnish of salad.

Salmon Fillet

South Island salmon fillet char-grilled on a bed of creamy mash, season greens, and dill hollandaise sauce.

Stone Grilled Lamb Rump

Herbs infused lamb rump served with mint sauce. with salad and fires

Roasted Turkey

Roasted Turkey with cranberry stuffing. Servers with baby potatoes and Asparagus and cranberry sauce

Dessert

Warm Chocolate Brownie

Served with chocolate sauce, whipped cream, and ice cream.

Creamy Peach & Passionfruit Cheesecake

Served with crème anglaise sauce and vanilla ice cream.

Christmas Pudding

Served with crème anglaise sauce and vanilla ice cream.