

Easter specials



29TH MARCH- 1ST APRIL
LUNCH & DINNER

M/V

COLD SEAFOOD PLATE GF

27/29

Sydney rock oysters (3), tiger prawns (4), tasmanian smoked salmon, fresh lemon and marie rose sauce

WHOLE FLOUNDER GF

30/33

Barbequed whole flounder, lemon and caper butter, sugar snap peas and fried potatoes

LOBSTER MORNAY

65/67

Whole lobster mornay in a creamy béchamel sauce served with potato purée, broccolini and fly fish roe

EASTER EGG CHEESECAKE

12/14

Chocolate Easter egg half shell filled with creamy vanilla cheesecake and biscuit base drizzled with caramel sauce and topped with easter eggs