

aquarium by night

60pp adults

entrée choice of

Indian mulligatawny with toasted cashew nuts and paratha bread (V,GFO)

tequila lime chicken on a bed of cos with spiced mango mayo (GF)

warm roasted vegetable salad with fennel, onions, beetroot, rocket, and cherry tomato (GF,VE)

mains choice of

crispy skin barramundi on a zucchini and corn frittata with buttered silver beet, pico di gallo and a green goddess dressing (GF)

180-gram scotch fillet grilled to your liking and served on a potato and fennel gratin, with a tomato, asparagus and haloumi salad and red wine jus (GF)

pan fried potato gnocchi in chipotle butter with butternut pumpkin, cherry tomatoes, Swiss chard, fire roasted red peppers and topped with shaved parmesan (V)

dessert share platter constructed by our pastry chef

includes

s'more tart

orange and almond cake (GF)

rhubarb and white chocolate cheesecake

15pp children

kids menu - choice of

Battered fish and chips

Ham and cheddar pizza with chips

Kids cheesy beef nacho's topped with sour cream (GF)

Kids chicken parmigiana with chips and salad

Includes a glass of soft drink or juice and an icecream

Please inform us of any dietary requirements at the time of booking so we can ensure to cater for them.