

SET DINNER MENU

Bread - to share

Char-grilled Pigeon Whole sourdough, *garlic butter*

Entrée

Curried seafood chowder (G), *grilled sourdough*

Salmon sashimi, *soy, pickled ginger + cucumber* (G)

Thai fishcakes, *sweet + sour dipping sauce* (G)

Chilli salt squid, *quinoa tabbouleh, preserved lemon aioli*

Seared scallops, *tartare sauce, lemon* (G)

Steamed greens, *quinoa tabbouleh, preserved lemon aioli* (V)

Main Course

Moo Brew beer battered fish of the day, *chips, salad, tartare sauce*

Char-grilled fish of the day, *chips, salad, café de paris butter* (G)

Seafood pie, *white fish, atlantic salmon, mussels, parsley + spinach cream*

Scallop linguini, *chilli, garlic, parsley + rocket* (*gluten free penne available*)

Longford scotch fillet of beef, *slow roasted tomato, mushroom, greens, chips, mushroom or pepper sauce* (G)

Mixed grill of vegetables, *grilled capsicum, mushroom, tomato, chips, salad* (G) (V)

Dessert

Lemon crème brûlée, *langue de chat* (G)

Cinnamon Churros, *salted caramel ice cream* (G)

Sticky date pudding, *butterscotch sauce, vanilla bean ice cream* (G)

Cheese plate, *wicked brie, lavosh, apple*

2 courses - \$50

3 courses - \$60

Please note that this menu is only available for groups of 12 people or more. If this menu is chosen all guests at the table must have the same menu. The menu may change slightly depending on the seasonal availability of fish and other ingredients.

(V) Vegetarian (G) Gluten free dishes. Gluten free bread and penne also available.

BLUE EYE