

Cruising Committee Event Navigating the Great Barrier Reef Saturday 20th August 2016

Menu \$30.00 per person

Welcome Drink 6.00pm start

Beer: Pint Pale Ale or Hahn Super Dry,

or

Bottle: Clare Valley The Fuzz Mid Strength or Monkey's Uncle Red

Ale Or

Jelly Fish Vodka Shot or Dark & Stormy

Main Courses

Lamb Shank

Slow braised with root vegetables, red wine & tomato, accompanied with mash, peas and parsnip shards **GF**

or

Barramundi

On pan fried tomato, spinach and pine-nuts with herb oil GF

Vegetarian Option

Orecchiette Pasta

With roasted butternut pumpkin, fetta, baby spinach, fresh chili, and pine-nuts, with extra virgin olive oil ${\bf V}$

Garlic Bread

Desserts

Fruit and Nut Crumble

A mix of spiced apple, pear, blackberries and pine-nuts served pouring cream and strawberries

or

Warm Mocha Slice GF

Chef's Mocha slice served warm with vanilla ice cream and Bailey's ganache