

THE RITZ

\$79PP

INCLUDES A DRINK FROM
THE BELOW DRINKS MENU

SHARED ENTRÉE

MUSHROOM ARANCINI BALLS (V)

Our signature hand rolled arancini balls stuffed with mushrooms, truffle oil & mozzarella. Home made since 2012.

BUFFALO WINGS (G)

Local chicken wings sautéed in a traditional buffalo sauce served with a house made blue cheese sauce and celery sticks on the side.

FRIED CAULIFLOWER WITH STICKY SAUCE (V)

Crumbed fried cauliflower with our home made spicy sticky sauce. FOR VEGAN OPTION (V+) remove sticky sauce.

(V) VEGETARIAN (V+) VEGAN (G) GLUTEN FREE (N) CONTAINS NUTS

MAIN SELECT ONE PER PERSON

SURF 'N' TURF (N)(G)

200G Australian grass-fed MSA certified eye fillet of prime beef, pan-seared and roasted, cooked medium-rare, topped with prawns and chorizo. Served with sautéed almond green beans and a Bernaise sauce.

350G SCOTCH FILLET (G)

350G Australian grass-fed MSA certified scotch fillet, sautéed almonds & green beans. Select from peppercorn sauce (g), mushroom sauce (g), Bernaise sauce or red wine jus (g)

250G EYE FILLET

250G Australian grass-fed MSA certified eye fillet of prime beef served with sweet potato fries and salad. Select from peppercorn sauce (g), mushroom sauce (g), Bernaise sauce or red wine jus (g)

Condiments | Horseradish | Hot English mustard | Dijon mustard | Wholegrain mustard.

FULL RACK OF USA PORK RIBS (G)

Our signature pork ribs marinated with our secret spice rub and slow roasted. Finished off with our house made smoky Kansas City Jack Daniel's BBQ sauce and served with jalapeño pepper coleslaw.

TASMANIAN PAN SEARED SALMON

Crispy skin pan-seared salmon on a bed of freekeh and vegetable salad with citrus crème fraîche dressing.

BEER BATTERED FISHERMAN'S BASKET

Beer battered southern blue whiting accompanied by crispy prawns, our signature cinnamon calamari and salt + pepper squid. Served with tartare sauce.

TRIO OF SLIDERS

Fried chicken | Mushroom | American cheeseburger

FREEKEH AND VEGETABLE SALAD WITH HALLOUMI (V)(N)

A bed of freekeh mixed with roasted pumpkin, zucchini, red onion, toasted pepitas, almonds, currants, honey mustard dressing, natural yoghurt and pico verde. FOR VEGAN OPTION (V+) remove halloumi and natural yoghurt.

SHARED SIDES TRUFFLE FRIES AND MIXED LEAF SALAD

DESSERT SELECT ONE PER PERSON

HOME MADE ICE CREAM AND SORBET (V)(G)

NEW YORK STYLE CHEESECAKE (V)

DRINKS PACKAGE MENU

COCKTAILS

PINA COLADA
ESPRESSO MARTINI
PORNSTAR MARTINI
SUMMER'S PASSION
PINK LYCHEE
APEROL SPRITZ
GATOR-AID
CALIFORNIA LEMONADE
(MOCKTAIL)

WINE

LOUIS PERDRIER BRUT SPARKLING
LINDEMAN'S HENRY'S SONS
- SEMILLON SAUVIGNON BLANC
- SHIRAZ CABERNET
T'GALLANT PROSECO
JULIET MOSCATO
FICKLE MISTRESS PINOT NOIR
DEVIL'S LAIR "DANCE WITH THE
DEVIL" CABERNET SAUVIGNON

SPIRITS

WYBOROWA VODKA
BEEFEATER GIN
BALLANTINE'S SCOTCH
WHISKY
JIM BEAM BOURBON
HAVANA CLUB 3 ANOS
HAVANA CLUB ESPECIAL

SCHOONERS OF HOUSE BEER & CIDER

SOFT DRINKS & JUICES

15% SURCHARGE APPLIES ON ALL PUBLIC HOLIDAYS