

# THE LITTLE HUNTER

Steak & Ale Bar

## ENTREE

**POACHED CHICKEN BREAST** with fresh mango coriander salsa with baby endive.

**PAN FRIED SEA SCALLOP** with blood orange sauce.

## MAIN

**BAKED NORTHERN TERRITORY FRESH BARRAMUNDI** with capers, cherry tomato & parsley.

**CHAR GRILLED CHICKEN BREAST** marinated with garlic, lime, thyme & olive oil.

**300G COORONG BLACK ANGUS SCOTCH** served with wild mushroom sauce.

**PORCINI MUSHROOM RISOTTO** with baby spinach & mascarpone cheese.

## DESSERT

**FRESH FRUIT PLATE** delicious fresh mixture of fruits.

**BAKED CHEESE CAKE** with fresh berries.

## SET MENU OPTIONS

**TWO COURSE MEAL \$55**

**THREE COURSE MEAL \$65**

\*Subsidized drink packages available with the set menu options. <sup>1</sup>/<sub>6</sub> house beers & wines.

**VEGAN AND VEGETARIAN  
OPTIONS AVAILABLE**

Ask our friendly staff for more information.



330 cocktail

95 sit down indoors

95 sit down outdoors



## HOT PLATTERS

SPANISH MEATBALL WITH TOMATO COULIS.

COCONUT CRUMB PRAWN SKEWERS WITH MANGO  
DIP.

PAELLA RICE BALLS STUFFED WITH CHORIZO AND  
MANCHEGO CHEESE SERVED  
WITH ROMASCO SAUCE.

PROSCIUTTO WRAPPED ASPARAGUS WITH  
HOLLANDAISE.

SALT AND PEPPER SQUID WITH AIOLI.

FREE RANGE CHICKEN DRUMETTES WITH CILANTRO  
SAUCE.



## COLD PLATTERS

MARINATED HALF SHELL MUSSELS.

FRESH COFFIN BAY OYSTERS WITH  
LIME AND SHERRY  
VINEGAR.

WAGYU RUMP CARPACCIO ON RYE BREAD.

PEPPERONI, ANCHOVIES, KALAMATA OLIVES  
AND MINI BOCCONCINI  
CHEESE.

BRUSCHETTA WITH FRESH ROMA TOMATOES, BASIL  
OLIVE OIL AND FRESHLY SHAVED  
PARMESAN.

For more information on platters including pricing, ask our friendly staff for more information.