



Locals' Night at its best on the Coast

3 Courses \$39.00PP 6.00 p.m to 7.30 p.m

Complimentary glass of French wine (120 mls) cannot be substituted

150 Terrigal Drive Terrigal 2260

Wed 3 Thu 4 Jan

Entrée

Carrot and asparagus velouté

Mains

All our aged cuts are carefully selected, MSA graded, served with crunchy French fries, red wine jus

Lamb rump & ratatouille

Rump eye steak

Braised lamb shoulder

(Served with potato purée and lamb jus)

Chicken fricassée

(chicken fricassée in white wine and cream with Basmati rice)

Fish of the day with a petite salade

Dessert of the day

This menu is subject to change based on availability of produce.

A la carte desserts also available are on our normal menu @ \$15.50 pp

Full à la carte menu available at regular pricing \$55-\$65 pp

(BYO NOT ALLOWED)

