

CRAYFISH FESTIVAL

FRIDAY 19 - SUNDAY 28 MARCH

~ Entree ~

Seafood Chowder \$8.50

Finished with fresh herbs, crayfish & cream

Crayfish Cocktail \$ 15.90

*Fresh crayfish folded through creamy cocktail sauce
served with shredded lettuce & lemon*

Crayfish Ravioli \$ 16.90

*Little pasta parcels filled with crayfish, flavoured with lemon & basil
and served with a raw tomato and extra virgin olive oil sauce*

~ Main ~

Cold & Hot selection

(price based on market availability)

Crayfish salad

*Crayfish served chilled with a honeydew & pineapple salad
accompanied by a traditional cocktail sauce*

Crayfish with basil mayonnaise

*Crayfish served chilled with a tossed salad of mixed leaves,
red & yellow cherry tomatoes & avocado, beside basil mayonnaise*

Crayfish Thermidor

*Crayfish tossed through a thermidor sauce, baked & served in its shell
with hand cut shoe string fries & steamed green vegetables*

Crayfish Mornay

*Crayfish tossed through a creamy Mornay sauce, baked & served
in its shell with hand cut shoe string fries & steamed green vegetables*

Asian wok fried Crayfish

*With water chestnuts, cashews, lime, chilli and black beans
served with a salad of glass noodles, Asian vegetables
and fried shallots in a tangy lime dressing*

~ Other Favourites ~

Eye fillet of Gippsland beef \$36.00

*Chargrilled fillet (250g) served with slices of crayfish, topped with hollandaise
sauce, accompanied by chunky chips, sauteed spinach & grilled mushrooms*

Breast of Chicken \$30.00

*Oven baked, filled with crayfish & basil, served upon a potato rösti,
seasonal vegetables & topped with a basil beurre blanc sauce*