

friday night feasts

squires
WINERY

\$39.00 PER PERSON | 6:00PM ONWARDS
BEST OF BOTH WORLDS

Land & Sea

Squires ciabatta dinner rolls

Crispy Italian dinner rolls with cultured butter.

Tempura battered prawns

Tossed in a honey, soy, garlic, ginger and sesame seed glaze. DF

Salt & pepper squid

Dusted in a seasoned salt and pepper flour, lightly fried. DF, GFO

Beer battered snapper

Snapper fillets in a crispy house made beer batter. DF

Slow roasted lamb leg

Seasoned with garlic and herbs, slow roasted juicy and tender, served with jus. DF, GF

Slow roasted porterhouse

Seasoned with a BBQ style rub, roasted till succulent. DF, GF

Chicken cacciatore

Italian style stew of chicken breast, herbs, onion, garlic, capsicum, mushroom, olives and tomato. DF, GF

Crispy chat potatoes

seasoned with salt, pepper and rosemary. DF, GF

Pear & rocket salad

Served with walnuts and parmesan tossed in a house made balsamic dressing. GF, DFO

Seasonal green vegetables

A mixture of and beans tossed in olive oil and lemon juice GF, DF