

# THE STYX

*Restaurant by the Sea*

## THE INDEPENDENT

\$58 PER PERSON

The [Independent Menu](#) is a three course meal ideal for your large group event. Each guest will select one dish from the starters, mains and desserts and they will be plated and served individually.

### ENTREES

#### CRISPY CALAMARI

served with fire roasted capsicum, roasted pumpkin, feta and poppy seed dressing

#### GARLIC TIGER PRAWNS

tossed in garlic parsley butter and lemon

#### SEAFOOD CHOWDER

fish of the day, scallops, prawns, mussels, and bacon served with house baked bread

#### SUMMER SALAD

olives, tomatoes, parmesan, capsicum, garlic croutons, and toasted pine nuts with a balsamic vinaigrette

### MAINS

#### SLOW ROASTED BEEF RIB EYE

with a creamy mushroom and garlic sauce and crispy rosemary potatoes

#### CRISPY PORK BELLY

with apple compote and cider jus and wholegrain mustard mash

#### FISH OF THE DAY

pan roasted fish of the day with lemon and tarragon, served with potato gratin

### DESSERTS

#### WARM CHOCOLATE BROWNIE

with vanilla ice cream

#### ROSEMARY CREME BRULEE

with an almond crisp

#### CITRUS SORBET

served with fresh fruit