



MGA Insurance Group 2021 PORT LINCOLN CUP

Makybe Diva Marquee

MENU – Each guest to be served 1 of each plate

Plate 1

- Pulled Chicken Breast Salad
 - Slow cooked with fresh crisp salad & pomegranate dressing
- King Prawn Cocktail
 - With traditional seafood sauce
- Local Coffin Bay Oysters
 - With red wine vinaigrette

Plate 2

- Devilled scallops
 - Port Lincoln favourite wrapped in bacon with chilli sauce
- Vegetable Arancini Balls
 - Served with house made basil pesto
- Roasted Saddle Lamb
 - On potato puree with red wine jus'

Plate 3

- King Prawns
 - Coated in coriander infused fresh breadcrumbs
- Salt & Pepper Calamari
 - Locally caught dusted in Sea salt & black pepper