

The **Independent Table** is a three course meal ideal for your large group event. It showcases our love of seafood combined with hearty mains.

Each guest selects one dish from the entrees, mains and desserts. These are prepared with love and served individually to each guest.

If members of your group have specific **dietary requirements**, we are happy to accommodate with advance notice.

SHARE

272 Wakefield Quay
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styxrestaurant.co.nz

Entrees

CRISPY CALAMARI

seasoned with smoked paprika and served with garlic aioli

SEAFOOD CHOWDER

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

GARLIC TIGER PRAWNS

garlic sautéed tiger prawns with lemon

BRUSCHETTA

grilled house baked ciabatta bread with tomatoes, fresh herbs, cheese and a balsamic glaze

Mains

served with honey roasted seasonal vegetables

SLOW ROASTED BEEF RIB EYE

with a creamy mushroom and garlic sauce, served with crispy rosemary potatoes

CRISPY PORK BELLY

with an apple compote and cider jus, served with wholegrain mustard mash

FISH OF THE DAY

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

Dessert

ROSEMARY CREME BRULEE

with an almond crisp

WARM CHOCOLATE BROWNIE

with vanilla ice cream

CITRUS SORBET

served with fresh fruit