



ENTRÉE

SALT & PEPPER CALAMARI

Calamari seasoned with salt & pepper served with aioli & a roquette garnish (GFO)

SPRING ROLLS

Spicy chilli & chicken spring rolls served with Asian dipping sauce

ARANCINI

Mushroom & mozzarella OR fetta, spinach & pumpkin (V)

CHICKEN & SWEET CORN SOUP (GFO)

CREAMY PUMPKIN SOUP (V)

SPRING VEGETABLE SOUP (V, GFO)

(All soup served with a dinner roll)

Classic Dining



MAINS

ROAST

Beef, Pork or Lamb, served with roasted potatoes, pumpkin, seasonal greens & gravy (GFO)

CHICKEN BREAST

Chicken Breast filled with camembert cheese & sundried tomatoes, wrapped in prosciutto served on sweet potato mash, wilted spinach & topped with a white wine cream sauce (GF)

CHICKEN KIEV

Golden crumbed Chicken Breast stuffed with creamy garlic butter served with chips & salad

LAMB SHANK

Slow cooked Lamb Shank served on creamy mash with seasonal vegetables (GF)

MOROCCAN ATLANTIC SALMON

Grilled Salmon served on a quinoa salad with mint, roasted capsicum, orange segments, almond & rocket (GF)

GRILLED BARRAMUNDI

Barramundi served on a salad of snow pea tendrils, mixed lettuce, capsicum, fetta, onion, carrot, cucumber & tomato with a lime & chilli sauce (GF)

BEEF WELLINGTON

Eye fillet topped with mushrooms & pate, encased in a golden puff pastry served with mashed potato & seasonal greens

RISOTTO

Fresh seasonal vegetables, folded through a coconut cream stock, garnished with herbs (V, GF)

Classic Dining



DESSERTS

STICKY DATE PUDDING

Served warm with butterscotch sauce & cream

LEMON MERINGUE PIE

Served with cream & fresh berries

CHOCOLATE BROWNIE

Served warm with a chocolate ganache sauce
& cream

CHEESECAKE

Served with cream & fresh berries
(ask for varieties available)

Classic Dining



ALTERNATE DROP

Two entrées & two mains

\$32 p/h

Two mains & two desserts

\$34 p/h

Two entrées, two mains &
two desserts

\$38 p/h

**Beef Wellington add \$6 to each option*

Classic Dining