

MENU

SALADS

Avocado, pumpkin seed and mango salad ^v
Potato and Casalingo bacon salad ^{GF}
Pasta and smoked ham salad
Roasted vegetable and quinoa salad ^{v, GF}
Assorted cheese board with dried fruits ^v
Assorted cold cuts platter

DIY SALAD BAR

Mixed leaves / Cherry tomato / Cucumber / Capsicum / Red onion / Cos lettuce
/ Bacon / Parmesan cheese / Croutons / Egg / Diced feta / Marinated olives /
Sundried tomatoes / Vinaigrette / Honey balsamic / Olive oil ^v

SOUP

Potato and leek soup with herb bread croutons and selection of breads

MAINS

Grilled pork chops with red rum and honey mustard sauce ^{GF, DF}
Beer battered barramundi with tartare sauce
Chicken parmi
Grilled lamb cutlet with mint jus ^{GF, DF}
Pasta carbonara with garlic bread
Buttered baby carrots and beans ^{GF, V}
Potato baked with bush spices ^{GF, V}
Corn ribs with burnt butter and shaved parmesan ^{GF, V}
Roast root vegetables ^{GF, V}
Selection of lamb, beef and chicken pies

LIVE COOKING

Rib fillet steak and selection of mustards ^{GF, DF}
Wagyu beef slider station with beetroot, pineapple, tomato, bush relish
Grilled prawns with lemon myrtle butter ^{GF}

ROAST

Roasted pork with crackling and condiments ^{GF, DF}

SELECTION OF PIZZA

Vegemite
Ham and pineapple
BBQ meat lovers

DESSERTS

Chocolate fountain with fresh strawberries and marshmallows
Fairy lamington slice
Mango pavlova roulade ^{GF}
Vanilla slice
Anzac cookies
Raspberry opera cake ^{GF}
Cherry almond tart
Banoffee pie
Vanilla crème brûlée ^{GF}
Fresh fruits

DF dairy free | GF gluten free | V vegetarian

Please inform your waiter if you have any allergies. Our menu contains allergens and is prepared in a kitchen that handles nuts, shellfish, and gluten. Whilst all reasonable efforts are taken to accommodate guest dietary needs, we cannot guarantee that our food will be allergen free.