

Summer Feast

\$50 | 3 COURSE + DRINK or
\$35 | 2 COURSE + TEA/COFFEE

BOOKINGS PREFERRED
(02) 9977 3335



\$50 | 3 COURSE + DRINK

CHOOSE 1 EACH FROM THE FOLLOWING:

ENTRÉE | MAIN | DESSERT | DRINK

Entrée

Avocado & prawn cocktail
Oysters bloody mary x 3 (gf, df)
Duck liver pate (gf bread available)
Fish croquettes with tomato relish
Mushroom mozzarella arancini (v)

Main

Traditional roast sirloin of beef with Yorkshire pudding,
roast veg & gravy (gfo)
Sweet chilli chicken & veg stir fry with jasmine rice (gf)
Grilled salmon, roasted beetroot & chat potatoes with dill crème fresh (gf)
Warm beetroot & mixed veg salad with mint cous cous
& orange walnut dressing (df, gf, v, vg)
Artichoke & mushroom penne with spinach & tomato confit (v, gf pasta available)

Dessert

Pavlova with raspberry sorbet, whipped cream and berry compote (gf)
Lemon parfait with orange whisky sauce & white chocolate mouse
Chocolate & kahlua crème brulee
Sticky date pudding with caramel sauce & vanilla ice cream

Drink

Tea or Coffee
Soft Drink or Juice
House Wine or Beer

Available as 2 course w tea/coffee for \$35



(gf) = gluten free, (gfo) = gluten free option available, (v) = vegetarian, (vg) = vegan, (df) = dairy free