

group menu

starters...

zucchini fritters veg

crisply fried fritters on a garden salad with yoghurt dressing

prawn & bacon skewers gf

swathed in sweet & sour sauce on a garden salad

roast pumpkin & prosciutto salad gf

with baby spinach, pine nuts & honey cinnamon dressing

mains...

market fish of the day

ask your wait staff for the day's fish

t-bone steak gf

on crushed potato under a field mushroom topped with your choice of peppercorn sauce or beef & garlic jus

chicken ballontine gf

filled with bacon, onion & herbs on winter green risoni & champagne cream sauce

sweets...

caramelized banana tart

golden sponge pudding with chco ice cream

choc kahlua mousse gf

with cinnamon cream

apple tart tartin

crisp apples amongst rich caramel within a light puffy pastry case

2 course \$48.0pp

~

3 course \$60.0pp