

Essential Package 2 - 2 courses - \$27.00 per head
Essential Package 3 - 3 courses - \$32.50 per head
(Prices subject to change)

Entrée – Choice of two served alternately

Soup of the Day (your choice of)

Creamy Pumpkin

Roasted Vegetable

Zucchini

Tomato, Chilli and Bacon

Gnocchi Della Casa

Pasta made with potato and served with a sauce of finely sliced fresh mushroom, spring onions and ham in a creamy Napoli sauce topped with fresh Parmesan.

Honey Soy Kebabs

Honey soy chicken kebabs served on jasmine rice

Spiced Calamari Salad

Mesclun salad with cherry tomatoes, Spanish onion, roasted red capsicum splashed with a citrus dressing

Main Course – Choice of two served alternately

Roast Seasoned Lamb

Served with traditional roasted vegetables and topped with a rosemary and port glaze

Traditional Fish & Chips

Hand crumbed flat head tails on chips served with tartare sauce and salad

Roast Sirloin of Beef in a Seasoned Mustard Crust

Served pink with traditional roasted vegetables

Caesar Salad

Caesar salad with anchovies, bacon, croutons tossed with a creamy caesar dressing and shavings of quality Italian parmesan cheese.

Thai Noodle Salad

Hokkien noodles, shredded carrot, shallots, capsicum, onion, sesame seeds tossed in a spicy Thai chilli sauce.

Pumpkin & Sweet Potato Cannelloni

Tubes of pasta filled with pumpkin and sweet potato and topped with a napoli cream sauce with grana padano

Vegetable Lasagna

Layers of fresh pasta sandwiched with seasoned grilled vegetables in a creamy pesto sauce and topped with cheese

Dessert – Choice of one



White Chocolate & Berry Cheesecake - GF

A smooth rich velvety white chocolate flavoured cheesecake, set on a gluten-free crumb base and sponge flavoured. Served with fresh cream and coulis

Mocha & Walnut Gateau - GF

A gateaux combination of three layers of textured gluten-free walnut cake assembled with a smooth light whipped ganache. Decorated with a top garnish of contrasting white and dark chocolate sticks



Blueberry Baked Cheesecake - GF

A deep creamy baked cheesecake studded with plump blueberries on a gluten-free crumb base, glazed and garnished with contrasting blueberry swirls.

Lemon Meringue Pie

An Australian favourite with a deep tangy lemon filling in a golden pastry shell topped with peaks of fluffy meringue.



Murray Mousse & Mud Cake - GF

A dense fudgy chocolate cake base generously layered with a chocolate mousse and lashings of rich ganache vermicelli.