

From The Ocean

Tasmanian Oysters (GF, LF)

served natural, baked with bacon and Kilpatrick sauce, lime and lemongrass dressing

Baked Crispy Skin Barramundi (GF, LF)

with hollandaise

Scallops (GF)

baked with mornay sauce topped with fresh herbs

King Prawns (GF, LF)

served on ice with citrus aioli, cocktail sauce and lemon

From The Carvery

Rolled Roast Pork Leg (GF, LF)

Sliced Turkey Breast (GF, LF)

Baked Ham On The Bone (GF, LF)

Baked Cauliflower & Broccoli Mornay (/) topped with breadcrumbs

Assorted Roast Vegetables (GF, LF, V) potato, pumpkin, carrot

Buttered Green Beans (GF) with bacon and onion

From The Garden

Mixed Leaf Garden Salad (GF, LF, V)
Mixed leaves, carrot, tomato and sliced Spanish onion

Chicken Pesto Pasta Salad

Freshly cooked pasta tossed with roasted chicken pieces, sun dried tomato strips, pesto sauce, spinach leaves and fresh herbs

Potato Salad (LF, V)

with fresh herbs, boiled egg and fried shallots

Accompaniments

Gravy, apple sauce, citrus aioli, cranberry sauce, cocktail sauce, dinner rolls, lemon wedges and house dressing



For The Sweet Tooth

Classic Plum Pudding (v)

served with brandy custard

Tiramisu M

made with sponge fingers, plenty of coffee and topped with Maltesers

Mississippi Mud Cake M

Rich chocolate mud cake topped with marshmallows, chocolate ganache and freshly whipped cream

Summer Trifle (v)

layered with jelly, sponge, custard and berries

Lemon Meringue Eton Mess (GF, V)

with layers of lemon curd, vanilla meringue and biscuit crumb

Fresh Cut Fruit Salad (GF, LF, V)

