FESTIVE
3 Course Menu

$50 PER PERSON

Pre-booking required | Minimum of 10pax* | $100 deposit

ENTRÉE

GRAZING BOARD TO SHARE
assorted dips, breads, olives, cheddar, grissini, cured meats including salami, prosciutto and pastrami, marinated roasted vegetables
(GFO)

MAIN

ROAST WITH TRIMMINGS & GRAVY
choice of roast lamb, beef or pork, served with potato, carrot, sweet potato, pumpkin and beans
(LG) (DF)

DESSERT
CHOICE OF

STICKY DATE PUDDING
served with cream
(LG) (DFO)

PAVLOVA
passionfruit, fresh berries, cream

vegetarian and vegan options available on request

V: Vegetarian, **VO**: Vegetarian Option, **VG**: Vegan, **VGO**: Vegan Option, **LG**: Low Gluten, **LGO**: Low Gluten Option, **DF**: Dairy Free, **DFO**: Dairy Free Option, **CN**: Contains Nuts.
Seafood Origin: **A**: Australian, **I**: Imported, **M**: Mixed (imported and Australian)