

SENIORS

ONE COURSE (Main only)	\$10.50
TWO COURSE (Main & Dessert OR Entrée & Main)	\$13.90
THREE COURSE (Entrée, Main & Dessert)	\$16.90

ENTRÉES

Garlic Bread (1) - toasted

Prawn Twisters (3) - with plum sauce

Chicken Spare Ribs (3) - grilled and served with lemon

Avocado Vinaigrette - salad leaves, tomatoes, onion and avocado with red wine vinaigrette

Dip and Pita - tzatziki with grilled pita

Pumpkin Soup - with croutons

MAINS

Roast of the day with spuds, parsnip, pumpkin, minted peas and gravy

Beer Battered Fish with chips and garden salad

Tender Squid with salt and pepper chips and lemon

Chicken Schnitzel with chips and your choice of sauce

Steak on garlic parsley mash with mushroom sauce and broccolini

Lambs Fry with bacon, gravy and mashed potato

Special of the Day - Refer to specials board

~ Includes Chefs Lader (salad bar) ~

SWEETS

Chocolate Brownies with salted caramel and couverture chocolate served with fresh cream GF

Peanut Brittle served shattered as is

Chocolate Hazelnut Pavlovas (plain ones available) served with berry compote and cream GF

Walnut Cake with clove syrup served with whipped cream

Cookies - vegan cookies baked daily V, Ve

Pear and Apple Cake served with ice cream and praline

Cheese Cake served with blueberries, cream and icing sugar

Petite Tartlets with various fillings baked daily

Sticky Date Flakes Almond Tarts with ice cream and butterscotch sauce