

Fantastic Value!

Chef's Choice

Two Course Easymeal \$22 (per person)

**The Main Course**

- **Hot roast** – Chef's choice from our spit roast selections
- Hot main item of the Chef's choice like:
Beef and Guinness casserole, mild chicken curry, our homemade lasagna
- Served with gourmet potatoes tossed in herb butter, fresh bread, gravy and condiments
- With side dishes - normally 4 salads in the summer and 2 salads and 2 hot vegetables in the winter

Dessert

- Chefs selection of at least 3 desserts items from our extensive range

Please note:

In order to keep prices down on this menu the choice has been left with the chef – if you need specific menu items there may be additional charges



Unbeatable Value!

Value Spitroast

DIY Price \$15 (minimum 20 people)

All our prices
include GST

- **Roast pork** with crackling and apple sauce
- **Roast whole beef** rump with American pepper and wholegrain mustard

Our Awesome salads

- Potato salad with capsicum, yogurt and chives (v)
- Baby beetroot in red onion vinaigrette (v)
- Mediterranean pasta salad with olives, sun-dried tomatoes and peppers (v)
- Country style coleslaw (v)

Served with gourmet potatoes tossed in herb butter, french bread, gravy and condiments



Did you know?

Full
range of
glassware
available
to hire

We now stock a full range of hire equipment including glass ware, cutlery, crockery, tables and chairs.

Full details available on our website

Available with any main course - Minimum 20 people DIY

Desserts

Cakes

\$45 (per cake)



- Berry cheesecake (g)
- Black forest gateaux
- Baileys gateaux
- Lemon meringue pie
- Tiramisu
- Our home made trifle
- Christmas pudding with fresh custard

(g) = gluten free



Finger food dessert

\$8.95

Presented on our custom made disposable trays

- Chocolate truffles
- Mini Chocolate éclairs
- Mini fruit kebabs
- Petit fours
- Sponge roulade
- Fudge slice

The Pavlova

\$7.95

Pavlova with whipped cream, passion fruit couli and fresh fruit salad