



Two Course Set Menu
\$31.50

Mains

roast
w all trimmings

beer battered blue cod
w fries & green salad

pork chop on mustard mash w
seasonal vegetables & maple drizzle

penne w sun dried tomatoes, spinach,
red onion, olives, courgettes &
capsicum in a creamy white wine
sauce

Desserts

apple shortcake
w custard & whipped cream

pavlova
w whipped cream & berry compote

Enjoy your evening!
Menu Subject to Change



Three Course Set Menu
\$37.50

Starters

soup of the moment

potato & cheddar tart w red capsicum coulis

seafood chowder

Mains

beef ribeye on mash w seasonal
vegetables & hollandaise sauce

beer battered blue cod w fries & salad

oven roasted chicken breast on spinach & pine
nut mash w asparagus & smoked tomato salsa

roast of the day w all the trimmings

Desserts

sticky date & fig pudding with butterscotch
sauce & whipped cream

white chocolate & raspberry blondie w
whipped cream

robert timms coffee crème brûlée w white
chocolate biscotti

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