

# Dinner Menu



## MAINS SELF-SERVE

\$27.50

All mains include salads, dinner rolls and a non-alcoholic drink  
(Tea, Coffee or Post-Mix Soft Drink)

Roast Of The Day | see chef for today's choice

Oven Baked Chicken Pieces | chicken pieces | confit garlic | fresh herbs 

Roasted Vegetables | roasted root vegetables | chat potatoes  


Steamed Seasonal Vegetables |  

Stir-fried Vegetarian Singapore Noodles | 

Lamb Korma Curry | steamed rice | 

Szechuan Seasoned Squid

Crumbed Blue Eye Goujons | lemon | tartare sauce

Crispy Fries 

## SALADS

Garden Salad | mixed salad leaves | tomato | capsicum | cucumber | Italian dressing |  

Tasmanian Smoked Salmon | Asian cress | capers | dill | lemon & Dijon mustard dressing 

Quinoa Salad | roasted sweet potato | feta | pepita | dried cranberries |  

Chicken Pesto Pasta Salad | basil pesto | spiral pasta | spinach | cherry tomatoes

## BAKERY

Dinner Rolls

## DRINKS

Tea | Coffee | Post-Mix Soft Drink

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## CLASSIC DESSERT TASTING PLATE

\$7.50

Lemon Cheesecake

Tiramisu

Pavlova | fresh fruit | cream | 

 VEGETARIAN    VEGAN    GLUTEN-FREE UPON REQUEST

## PRICING

Adults \$27.50 | 15 & under\* \$15.00 | 10 & under\* \$10.00 | 5 & under\* FREE

\*All children's meals must be accompanied by a full paying adult.

Items on the menu are subject to change.