

Lunch & 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 (dinner only)

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

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.