

# 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)

## CARVERY

Roasted Scottsdale Pork Shoulder with Crackling and Apple Sauce | (GFO)

Oven Baked Chicken with Cajun Spices | (GFO)

Roasted Root Vegetables | (GFO)

Roasted Nicola Potatoes with Garlic Rosemary | (V) (GFO)

Buttered Corn on the Cob | (V) (GFO)

Pan Gravy (GFO) | Horseradish (GFO)

## HOT DISHES

Crumbed Blue Eye Trevalla with Lemon and Tartare

Crumbed Squid with Szechuan seasoning

Crispy Fried Chips (V)

Sweet Potato Thai Red Curry with Steamed Rice | (GFO)

Farfalle Pasta with Alfredo Sauce | (V)

Sauté Greens | (V) (GFO)

## SALADS

Tasmanian Rocket and Pear with Shaved Parmesan | (V) (GFO)

Nicola Potato, Whole Egg Mayonnaise and Seeded Mustard | (V) (GFO)

Roasted Cauliflower Tabbouleh, Quinoa, Fresh Herbs and Cranberries | (VG) (GFO)

Roasted Local Beetroot, Tasmanian Feta and Spinach | (V) (GFO)

Mixed Leaves | (V) (GFO)

Traditional Dressing (GFO) | Olive oil (GFO) | Balsamic vinegar reduction (GFO)

## DRINKS

Tea | Coffee | Post-Mix Soft Drink

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## DESSERT

\$7.50

Anvers Chocolate Tart with Walnut Praline | (GFO)

Pavlova with Fresh Fruit and Whipped Cream | (GFO)

Leatherwood Honey Panna Cotta with Fruit Puree | (GFO)

(V) VEGETARIAN    (VG) VEGAN    (GFO) GLUTEN-FRIENDLY OPTION

## 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.