**Sit Down Menus**

# 2 Course Set Menu $26

Either Entrée and Main or Main & DessertsServed on a 50/50 Alternative Basis

## Entrees

(Select Two)

**Soup of the Day**

Pumpkin, Minestrone or Potato & Leek

**Salt and Pepper Calamari Salad**

Served with a Passion Fruit Aioli

**Thai Beef Salad**

Marinated Beef Strips in an Asian Inspired Sauce served with Mixed Greens

## Mains

(Select Two)

**Roast of Day**

Served with Roast Potatoes and Seasonal Vegetables

### Chicken Scollopini

Marinated Grilled Chicken Breast served with Mash Potato’s, Seasonal Vegetable

And a Creamy Mushroom Sauce

**Grilled Barramundi**

Served with Chips and Salad and a Creamy Garlic White Sauce

**Butter Chicken**

Served with Steamed Jasmine Rice, Salad and a Poppadum

## Dessert

### (Select Two)

**Fruit Salad**

Served with Ice Cream

**Chocolate Mousse**

Served with Whipped Cream

**Pavlova**

Served with Cream

# 2 Course Seniors Set Menu $18.90

Either Entrée and Main or Main & Desserts

Served on a 50/50 Alternative Basis

Available Lunch Only Monday - Friday

## Entrees

(Select Two)

**Soup of the Day**

Pumpkin, Minestrone, Potato & Leek, Moroccan Chickpea or Sweet Potato

**Salt and Pepper Calamari Salad**

Served with a Passion Fruit Aioli

## Mains

(Select Two)

**Roast of Day**

Served with Roast Potatoes and Seasonal Vegetables

**Chicken Parmigiana**

Served with Chips and Salad

**Beer Battered Flat Head**

Served with Chips and Salad

**Apricot Chicken**

Served with Steamed Rice and Apricot Glaze

## Dessert

(Select Two)

**Fruit Salad**

Served with Ice Cream

### Jelly

Served with Ice Cream

**Pavlova** Served with Cream

# 2 Course $36 or 3 Course $40.50

Served on a 50/50 Alternative Basis

## Entrees

(Select Two)

**Soup of the Day**

Pumpkin, Minestrone, Pea and Ham or Chicken and Sweet Corn

**Thai Beef Salad**

Marinated Beef Strips in an Asian Inspired Sauce served with Mixed Greens

### Bruschetta

Toasted Ciabatta Bread with Tomatoes, Spanish Onion, Parmesan Cheese,

Basil, Olive Oil and Balsamic Glaze

## Mains

(Select Two)

**Atlantic Salmon**

Served on a Bed of Sweet Potato Mash, Harissa Tomatoes, Butter Beans and a Mild Moroccan Sauce

### Lamb Shank

Braised in a Rich Tomato, Rosemary and Red Wine Sauce Served on a Bed of

Creamy Potato Mash and Roast Vegetables

**250g Scotch Fillet**

Served with Chips, Salad and a Mushroom Sauce

**Rack of Lamb**

Served with Sweet Potato Mash, Roast Vegetables with a Balsamic and Honey Glaze

### Grilled Barramundi with Garlic Prawns

Served with Chips and Salad with a Creamy Garlic White Wine Sauce

## Dessert

(Select Two)

**Mango Pudding**

Served with a Berry Coulis

**Apple Pie**

Served with Ice Cream

**Fruit Salad**

Served with Ice Cream

**Pavlova**

Served with Cream

### Cream Brule

Served with a Berry Coulis