

DINNER MENU SELECTIONS 2026

- Choose a set menu for your groups dinner or choose two dishes from the dinner menu over the page.
 - If we are notified at the appropriate time before booking, all dietary requirements will be covered by our chef. Dietary needs other than vegetarian will incur a surcharge per person, per day.
 - Groups 20 and under will receive chef's choice
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DINNER - SET MENUS

Choose one of our set menu options for your group.

Set Menu One: Gourmet BBQ

Steak, chicken, pale ale sausages and grilled haloumi. Accompanied with a selection of salads, bread & butter. Cheese & Chocolate tasting plate for dessert

Set Menu Two: Roast of the Day

Two different meats slow roasted and served with a medley of vegetables, crunchy roast potatoes and bread and butter. Sticky date pudding with pouring cream for dessert.

Set Menu Three: Baked Potato Station

Large baked potatoes served with a selection of toppings including bolognese, tuna mornay, sour cream, cheese, guacamole, bacon pieces and salsa. Chocolate brownies with whipped cream and strawberries for dessert.

Set Menu Four: Italian Night

A selection of two gourmet pasta bakes served with house made garlic bread and accompanying salad. Classic tiramisu for dessert.



DINNER - MAINS

Select two options below. All mains served with bread and butter.
Extra selections available for \$14.00 per person.

1. Sour Cream Chicken with crunchy coat. Served with corn tortillas and a green bean and potato salad with toasted almonds and feta.
2. Latin American Chicken served with house made guacamole with onions and coriander. Lime dressed cucumber & bean shoot salad with pickled onion and coriander.
3. Pork Ribs served with sea salt kipfler potatoes and an apple coleslaw.
4. Corned Brisket with creamed cabbage, baby carrots and roast potatoes.
5. Pepper rubbed roast loin of beef with horseradish cream, roasted beetroot and baby potatoes.
6. Middle Eastern spiced cauliflower with cumin pumpkin, labneh, tabouli and warm pita bread. (veg)
7. Seasonal vegetable and feta filo pastry with roast capsicum sauce and garden salad. (veg)
8. Middle Eastern chermoula marinated, slow roasted and pulled lamb shoulder served with a pomegranate yogurt, hummous, tabouli, warm pita and garden salad.
9. Lamb necks served with crushed lemon potato, broccoli and a jus.

DESSERT

Please choose one option for dessert. Extra selection available for \$8.00 per person

1. Chocolate Mud Cake
2. Panna Cotta with Raspberry Coulis
3. Spicy Poached Pear
4. Fruit and cheese platter