



MENU

ENTREE

Alternate Serve

Roast Ratatouille & goats cheese tartlet
served with a mixed leaf salad

Grilled Salmon & Prawn Skewers
with Orange Miso Butter

MAIN

Alternate Serve

Roast Free Range Chicken Breast
with Almond, Pumpkin and Apricot Couscous

Slow cooked BBQ Beef Brisket
with Steamed greens & Roasted Garlic Chats

DESSERT

Alternate Serve

Australian Pavlova
with whipped vanilla cream, strawberries, passionfruit and shaved chocolate

Chocolate Mousse Tartlet
served with berry coulis.



DRINKS

SPARKLING

Seppelt Fleur De Lys

WHITE

Secret Stone Sauvignon Blanc
Devil's Lair Dance with the Devil Chardonnay

RED

Little Berry Shiraz
Squealing Pig Rose

BEER

James Squire One Fifty Lashes Pale Ale
Pure Blonde
Heineken
James Boags Premium Light

CIDER

Monteith's Apple Cider

NON-ALCOHOLIC

Sparkling Water
Soft Drinks
Orange Juice