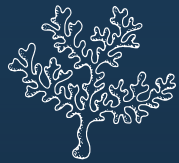


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## **APPETISER**

### **Antipasto Platter**

*w/ Italian meats, marinated olives,  
a selection of Dips & Turkish Bread*

## **MAIN**

### **Roast Free Range Chicken Breast**

*w/ Corn, Leek & Pea Risotto, Thyme Jus  
& Sweet Potato Crisps GF*

### **Baked Gippsland Lamb Rump**

*w/ Roast Beetroot, Smoked Garlic Potatoes  
& Rosemary Port Glaze GF*

### **Risotto of Wild Mushrooms**

*w/ Leek, Corn, Pea & Aged Parmesan Cheese  
GF, Vegan Option*

*(Available on Request Only Prior to your Booking)*

## **DESSERT**

**Chef's Tasting Platter of Petit Fours**

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## **SPARKLING**

Morgan's Bay Sparkling Cuvee

## **WHITE**

Morgan's Bay Sauvignon Blanc

## **RED**

Morgan's Bay Shiraz Cabernet

*Chat to staff about our frequently changing  
full selection of wines*

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## **BEER**

James Squire One Fifty Lashes Pale Ale  
Heineken  
Hahn Light ULtra

## **NON-ALCOHOLIC**

Soft Drinks  
Orange Juice