



END OF FINANCIAL YEAR MENU \$75pp

TO START

Warm sourdough bread
butter

SHARED ENTREE

Salt 'N' Pepper Calamari lemon aioli

Vine ripened tomato salad, capers,
Spanish onions & buffalo mozzarella

Spicy Lamb Ribs, mint yoghurt

MAINS

300G Certified Angus Grain Fed
Rump

200g Grasslands Premium
Pasture Fed Sirloin

(steaks served with Chips or
Baked Potato & Red wine Jus)

Pan roasted Barramundi, Tagliatelle,
Spinach, Chervil velout

Corn Fed Chicken breast, soft polenta,
air dried ham & cherry tomatoes

SIDE

Garden Salad with champagne dressing

ADD DESSERTS (\$10.pp)

Sticky Date Pudding, vanilla ice cream

Raspberry crème Brulee, walnut shortbread

WINE

Yalumba Y Series Sauvignon Blanc
Barossa Valley SA

Yalumba Y Series Shiraz
Barossa Valley SA

BEERS

Peroni, Italy

James Boags Premium, TAS

Cascade Light, TAS

2 HOUR BEVERAGE PACKAGE INCLUDED
ADD EXTRA HOUR BEVERAGE \$10pp
