

MUESDAY

\$26 DINNER MENU 2 for 1 (MAINS ONLY)

This is a Set Menu and not Subject to Changes

Monday & Tuesday Only
6:00pm – 8:00pm
(Excluding Public Holidays)

MAINS

T-Bone with Chips and Salad **(GF)**
(Choice of Sauce – Pepper, Mushroom, Onion, Diane)

Grilled Fish with Chips and Salad **(GF)**

Chicken Parmigiana with Chips and Salad

Shepherd's Pie with Salad

Cajun Chicken Salad **(GF)**

Beef Goulash with Rice **(GF)**

Spinach & Cheese Pie with Salad **(V)**

Beef Nachos **(GF)**

EXTRAS

Garlic or Herb & Parmesan Bread **\$7** Half Serve **\$4.50**

Tomato, Basil & Marinated Fetta Bruschetta **\$10 (V)**

Smoked Salmon with Potato Rosti, Sour Cream & Tomato Salsa **(GF) \$19**

GF = Gluten Free **V** = Vegetarian **N** = Contains Nuts

Cakeage (bring your own cake) \$2 per person

DESSERT MENU

All Made In House

Sticky Date Pudding with Butterscotch Sauce **\$12.50**

White Chocolate Pannacotta with Passionfruit & Coconut **(GF) \$12.50**

Baked Vanilla Cheesecake with Berry Compote **\$12.50**

Chocolate, Pistachio & Cinnamon Homemade Ice-Cream **(GF) (N) \$12.50**

Thin Apple & Pear Tart with Honey Ginger Syrup & Ice-Cream **\$12.50**

Ice-Cream Sundae with a choice of Sauce - Chocolate, Caramel or Strawberry **\$9.00**

Scoop of Ice Cream - **\$2.00** (add Chocolate, Caramel or Strawberry Sauce for 60c extra)

Australian Cheese Plate with Quince Paste & Lavosh **\$16.50**

Hot Drinks

Coffee

Long Black, Flat White, Cappuccino **\$3.80**

Short Black, Macchiato **\$3.00**

Café Latte, Mocha, **\$4.20**

Hot Chocolate & Mugs of Coffee **\$4.70**

Liquor Coffee **\$9.00**

Selection of Teas also available \$3.80

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