

Menu

PLATED ENTREE

Thai Beef Salad

an aromatic Asian salad combines lemony-flavoured coriander leaves
with cool cucumber, refreshing mint and rare beef
gluten free and dairy free

MAIN

Supreme Ham

quality smoked ham off the bone
gluten free and dairy free

Succulent Boned Chicken

with an apricot, pecan & pinenut stuffing
gluten free and dairy free

Lean Topside Beef

marinated and garnished with a special blend of herbs & spices
gluten free and dairy free

Gourmet Potatoes

glazed with butter & tossed in parsley

Potato, Bacon & Egg Salad

red potato, egg, celery, bacon bits, spring onion, red onion, red
capsicum, parsley in a sour cream & mayonnaise dressing
gluten free

Bami Goreng Salad

egg noodles, soya sauce, broccoli, onion, carrot, chicken, shrimp, ham, peas,
oyster sauce, soya oil, peanuts & spices

Rainbow Coleslaw

a mix of red & green cabbage with carrots & dressing
vegetarian and gluten free

Bakers Basket

with a medley of freshly baked dinner rolls

DESSERT

White Choc Raspberry Cheesecake

real raspberry folded into the rich white chocolate cheesecake and decorated
with a raspberry coulis swirl sitting on a vanilla base

Pavlova

kiwi classic light and delicate, crisp and sweet with fresh cream and berries
served with a chunky fruit salad & cream

AFTERNOON TEA

Mini Spring Rolls & Cocktail Samosas

served with a sweet chilli dipping sauce