

men

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

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
contains dairy

Bami Goreng Salad

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

Mesculin Salad

a blend of assorted lettuce, with cocktail tomatoes & sprouts & peppercorn vinaigrette
gluten free, vegetarian, vegan

Rainbow Coleslaw

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

Bakers Basket

with a medley of freshly baked dinner rolls
contains gluten

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

Glazed Lemon Cake

baked upside down this tangy lemon cake with caramelised fresh lemon slices

Served with a Chunky Fruit Salad & Cream

AFTERNOON TEA

Mini Spring Rolls & Cocktail Samosas

served with a sweet chilli dipping sauce