EST 2004



GREAT VALUE WINTER TWO COURSE DINNER MENU \$34.90

MAIN

ROAST OF THE DAY

Tender oven roast meat of the day served with roasted pumpkin & potatoes, seasonal vegetables & topped with an English gravy. (gfo)

BEER BATTERED FISH & CHIPS

Today's catch, deep fried in beer batter, served with seasoned fries, house slaw & home made tartare sauce.

PAN FRIED FISH OF THE DAY

Todays catch, pan fried & presented on potato mash with a white wine, parsley, cream sauce & your choice of salad or vegetables. (gfo)

BEEF BURGER

Grilled prime beef mince patty served in a toasted burger bun with melted cheese, lettuce, tomato, onion & garlic aioli, finished with a side of seasoned fries. (gfo)

CRUMBED CHICKEN BREAST

Golden crumbed chicken breast topped with a creamy mushroom sauce, served with seasoned fries & house salad. (gfo)

Vegetarian option available on request

DESSERT

APPLE CRUMBLE

Served hot with vanilla custard & ice cream.

ICE CREAM SUNDAE

Vanilla Ice cream & whipped cream, topped with your choice of chocolate, strawberry or caramel sauce, served in a parfait glass & garnished with a crispy wafer. (gfo)

LEMON BERRY PAVLOVA

Light paylova slice served with berries, lemon curd & cream. (gfo)

*Menu available from 5pm to 8pm during the winter months.