



Starters

Salad consisting of tender baby spinach served with toasted walnuts, pepitas, dried cranberries, tart granny smith apples and aged white cheddar tossed in a maple balsamic dressing

Roasted butternut squash soup served with creme fraiche

All starters served with a bread basket and butter (gluten free options available)

Main Course

1. Smoked tarragon chicken thigh served with roasted rosemary potatoes and a seasonal vegetable with your choice of starter - \$25.00 p.p.

2. Maple Mustard Pork loin with an apple chutney served with roasted rosemary potatoes and a seasonal vegetable with your choice of starter - \$26.00 p.p.

3. Smoked beef brisket served in an authentic home-made bbq brisket sauce served with roasted rosemary potatoes and a seasonal vegetable with your choice of starter - \$26.00 p.p.

4. BBQ cracked peppercorn sirloin steak cooked over wood served with roasted rosemary potatoes and a seasonal vegetable with your choice of starter - \$33.00 p.p.

Dessert Options

1. Warm apple crumble served with warm custard and fresh cream - add \$3.00 p.p.
2. Sinfully rich fudgey brownie served with fresh cream and berries - add \$3.00 p.p.
3. Fresh fruit bowl - add \$2.00 p.p.

We also have appetizers that can be provided which typically range in the \$1.50 - \$3.00 per person range.