



Menu

Wednesday 5th May

Roast Loin of Pork, Gravy & Apple Sauce \$17

Served with Roasted Potatoes, Creamed Silverbeet, Carrot and Parsnip Wedges

Japanese Chicken Katsu Bowls \$15

Served with Jasmine Rice & Asian Coleslaw
(Crumbed Chicken Cutlets Topped with a Thick Japanese BBQ Sauce)

Friday 7th May

Slow Roasted Beef Brisket with Red Wine Gravy \$17

Served with Cheese & Chive Mash and Mixed Seasonal Vegetables

Italian Meatballs Served in a Rich Tomato & Herb Sauce with Parmesan Polenta \$15

Desserts for May

Homemade Rhubarb & Blueberry Crumble Topped with Roasted Almonds Served with Crème Anglaise \$7

Homemade Steamed Carrot & Walnut Pudding Topped with Lemon Mascarpone \$7

COFFEE AVAILABLE before 7.15pm each evening

*Please make sure you book with Reception by midday the day prior to you dining.
Dinner bookings can also be made in the weekend for the following week.*