

**NOV,DEC, JAN 2 course \$31 lunch / \$36 evening**

**(\*) FISH N CHIPS** Beer battered fish with fries & salad

**(GF/DF) ROSEMARY CRANBERRY CHICKEN**

**Oven roasted breast on potato mash w broccoli, cauliflower, carrot & pumpkin. With a rosemary jus & cranberries**

**(GF/\*DF) CAFE STEAK**

Ribeye beef served medium rare with cafe de Paris (df) butter, fries & salad

**(GF/DF) VIETNAMESE INSPIRED BEEF SLAW (a little spicy )**

Pan seared beef w' rice noodles & Vietnamese style dressed slaw Finished with fresh herbs, & peanuts

(tell us if allergic)

**(GF) WARM CHAMPAGNE HAM**

**With buttered potatoes & a mustard slaw**

**(DF) SALMON ON PEARLS**

Seared salmon on Mediterranean inspired pearl couscous with salad & chilli oil

**DESSERTS**

**(GF) CHOCOLATE BROWNIE** w' ice cream, cream & chocolate sauce

**(\*) ICE CREAM SUNDAE** Passionfruit, caramel, chocolate or berry

**WARMED FRUIT PUDDING** With custard, cream and ice cream

FOR DIETARY REQUIREMENTS ONLY

### **VEGETARIAN / VEGAN**

(GF/Vegetarian) **ITALIAN STYLE CAULIFLOWER & BROCCOLI** With tomato, garlic, mustard, oregano sauce w parmesan & kale Served w Vegan bread

**(DF/Vegan) KETO MUSHROOMS**

**Mushrooms & keto vegetables**

### **DESSERT**

**(Vegan / DF) For dietary requirements only**

**BERRY & DARK CHOCOLATE CHEESECAKE** w berry sorbet

Items subject to change due to stock availability and at Managers discretion