



SET MENU

58

ENTREE

SOUP OF THE DAY

Served with a slice of bread

CHICKEN CAESAR SALAD

Parmesan, bacon, and croutons, tossed through Coz lettuce with Caesar dressing and chargrilled strips of chicken

CAJUN CRUMBED BEEF BITES

Served with chilli peanut sauce

MAINS

CHICKEN PEPPERONATA

Boneless chicken char grilled & topped with A tomato & capsicum salsa & cheese

8oz SIRLOIN STEAK

Chargrilled to your liking. sauce options included

THE VEGO

Potato cake made with Polenta & Lentils, topped with a tomato salsa (vegan meal)

FISH OF THE DAY

Served on a tossed salad and topped with panko prawns

UPGRADES – 12.00

Why Not UPGRADE Your Meal To Include To Include Something Special!

(The Price of Upgrades Is NOT included in the Set Menu Price)

RIBS STYLE

A Serving of our Slow Roasted Pork Fore Quarter Ribs

HORNS & PRAWNS

Prawns served in a Caramelized Chilli and Garlic butter sauce

RUSTINI STYLE

A serving of our home-made chicken pate, topped with smokey bacon

All Mains (excluding Fish Of the Day) Served with a Choice of Baked Potato (Sour Cream) Or WA Steak Chips, And a Choice of a Dinner Salad with A Choice of Dressings Or Garlic Buttered Vegetables

Dressing Choices:

Honey Mustard, Blue Cheese, Ranch, Balsamic Vinegar and Olive Oil, Caesar Or French

TEA AND COFFEE

included



SET MENU

58

MAINS

CHICKEN PEPPERONATA

Boneless chicken char grilled & topped with A tomato & capsicum salsa & cheese

8oz PORTERHOUSE STEAK

Chargrilled to your liking. sauce options included

THE VEGO

Potato cake made with Polenta & Lentils, topped with a tomato salsa (vegan meal)

FISH OF THE DAY

Served on a tossed salad and topped with panko prawns

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Dressing Choices:

Honey Mustard, Blue Cheese, Ranch, Balsamic Vinegar and Olive Oil, Caesar Or French

DESSERTS

INDIVIDUAL PAVLOVA

Individual Pavlova, topped with Chantilly cream, and finished with a mixed berry compote
Served with ice cream

Homemade on

Site – Fresh!

RED VELVET MUD CAKE

Rich red velvet mud cake covered in set dark chocolate ganache and warmed to turn the ganache into a chocolate sauce. Served with cream

TEA AND COFFEE

included



SET MENU

68

ENTREE

CHICKEN CAESAR SALAD

Parmesan, bacon, and croutons, tossed through Coz lettuce with Caesar dressing and chargrilled strips of chicken

CAJUN CRUMBED BEEF BITES

Served with chilli peanut sauce

SOUP OF THE DAY

Served with a slice of bread

MAINS

FISH OF THE DAY

Served on a tossed salad and topped with panko prawns

10oz PORTERHOUSE STEAK

Tender and juicy,
Chargrilled to your liking
Sauce options included

THE VEGO

Potato cake made with Polenta & Lentils, topped with a tomato salsa (vegan meal)

CHICKEN PEPPERONATA

Boneless chicken char grilled & topped with A tomato & capsicum salsa & cheese

KANGAROO FILLET

Fresh herb and grain mustard marinade - We recommend med/rare
Sauce options included

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RUSTINI STYLE

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Dressing Choices:

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