



MENU

ENTRÉE

SERVED ALTERNATE DROP

ROAST DUCK BREAST

sesame bok choy, orange, honey glaze (lg)

CURED SALMON CRUDO

lemon, soy, shallots, garlic, chive, fresh herbs,
avocado (a) (lg)

MAIN

SERVED ALTERNATE DROP

EYE FILLET STEAK

carrot puree, cauliflower, parsnip, veal jus (lg)

CHICKEN ROULADE

stuffed with spinach, semi dried tomatoes, cream
cheese, wrapped in prosciutto, roasted sweet potato,
asparagus, salsa verde (lg)

DESSERT

PETITE FOURS

strawberry slice, almondines with lemon zest, triple
chocolate joconde biscuit, apricot jelly financier,
chocolate ganache crumbles, caramel and cinnamon
financiers, raspberry cheesecake, opera cake



DRINKS

SPARKLING

LOUIS BOUILLLOT PERLE DE VIGNE
GRAND RESERVE NV

WHITE WINE

OPAWA SAUVIGNON BLANC
KOOYONG CLONALE CHARDONNAY

RED WINE & ROSÉ

CHAFFEY BROTHERS ROSÉ
TARRAWARRA ESTATE PINOT NOIR
YALUMBA BAROSSA SHIRAZ

TAP BEER

XXXX GOLD

STONE & WOOD PACIFIC ALE

HAHN SUPER DRY 3.5%

HAHN SUPER DRY

BYRON BAY LAGER

XXXX GINGER BEER

TOOHEYS NEW

PACKAGED BEER

HAHN PREMIUM LIGHT

HAHN GLUTEN FREE

SPIRITS

BUNDABERG RUM ORIGINAL

SMIRNOFF VODKA

GORDONS GIN

JOHNNIE WALKER RED LABEL

JIM BEAM WHITE LABEL

NON-ALCOHOLIC

SOFT DRINK

MT FRANKLIN SPARKLING WATER

ZERO ALCOHOL BEER