

CHRISTMAS FINAL DAY FUNCTIONS

MONDAY 21 DECEMBER | TUESDAY 22 DECEMBER | 11.30am - 7.00pm

REGULAR LUNCH MENU

SOUP \$7

BLACKBOARD CHOICE OF THE DAY
Served with house made focaccia bread

KIDS MEALS \$7

AGE 2 TO 10 YEARS
Choice of mini roast or fish & chips or chicken nuggets
Mini ice cream sundae

LIGHT MAIN \$10

FISH & CHIPS
Battered fish, served with fries and salad, tartare sauce and lemon wedge

SMALL ROAST
BLACKBOARD CHOICE OF THE DAY
Roast potato, roast pumpkin, vegetables, gravy

LIGHT MAIN \$13

BEEF STEW HOTPOT
Rich and hearty, topped with a cheddar herb dumpling, served with creamy mash potato and vegetables

LAMBS FRY & BACON
Served with creamy mash & vegetables

MAIN \$15

ROAST
BLACKBOARD CHOICE OF THE DAY
Roast potato, roast pumpkin, vegetables, gravy

CRUMBED SCHNITZEL
Choice of beef or chicken served with fries and salad, topped with mushroom sauce or gravy

CATCH OF THE DAY
Blackboard choice of crumbed, battered or panfried fish, served with fries and salad, tartare sauce and lemon wedge

HAM STEAK
Juicy ham steak, grilled pineapple ring, fries and salad

CHEF'S VEGETARIAN FILO
BLACKBOARD CHOICE OF THE DAY
Hand crafted by chef, served with fries and salad

DESSERT \$7

PAVLOVA
Whipped cream, chocolate dust, fruit salad

ICE CREAM SUNDAE
Vanilla ice cream, whipped cream and wafers, with a choice of caramel, chocolate or strawberry sauce

BANANA SPLIT
Fresh banana, whipped cream and ice cream, with a choice of chocolate or caramel sauce

APPLE CRUMBLE
Made in house served with ice cream and cream

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PLATTER MENU

PRICE PER EACH - ORDER IN ADVANCE

\$10

- **Crinkle cut chips with tomato sauce**

\$39

- **Asian** - samosas (20), spring rolls (20) & wontons (10) with fries and dipping sauces
- **Mixed Savouries from award-winning Kai Pies** - (30) mince, potato top, mince & cheese, bacon & egg
- **Sausage Rolls** - (30) in puff savoury pastry
- **Cheeses, Crackers & Dips** - speaks for itself, contains a quality assortment of fine goods
- **Fruit** - an assortment of fresh seasonal varieties portioned ready to eat
- **Sweet** - (30) selection of bite size slices such as brownie, citrus, raspberry, etc
- **Sandwich Quarters** - (60) a variety of meat and vegetarian
- **Chicken Nibbles** - (30) crumbed Southern Style, or Hot 'n Spicy
- **Little Morsels** - chicken nuggets (6), fish bites (6), crumbed squid rings (6), mini hot dogs (6), battered onion rings (6) with fries and dipping sauces

\$49 (Deluxe)

- **Antipasto** – (10 serves) - top of the line platter encompassing champagne ham, smoked chicken breast, and salami along with piquant peppers, pitted green and black olives, baby gherkins, white cocktail onions, grapes, dried apricots, sundried tomato and camembert cheese
- **Seafood** – (10 serves) - a fine assortment of prawn twisters (15), peppered squid (10), crumbed prawn cutlets (10) and fish bites (15), served with fries, tartare sauce and lemon wedges
- **Picnic Pies** - (20) chef's own in-house made varieties made in deep dish muffin pans - favourites include chicken, brie & cranberry; feta, caramelised onion jam; cherry tomato, bacon & free range egg; satay chicken (this range is also available in bread cases)
- **Sliders** – (20) mini bread buns with Moroccan lamb bites, cheese and mint jelly OR Asian-inspired crumbed chicken with sweet chilli dressing and cheese OR falafel, onion marmalade, salsa and vegan cheese
- **Club Sandwiches** – (36) A mix of meat and vegetarian varieties, freshly made in house
- **Chef's Sausage Rolls** – (20) hand-crafted using pork mince and sausage meat, with herbs and spices encased in savoury puff pastry
- **Dessert** – sweet petite selections such as meringues, petit fours, brownie, etc
- **Vegan** – falafel with hummus, baby gherkins, tomato, cocktail onions, house-made crackers, with fries and dipping sauces