

The MENU

MORNING TEA

Homemade Orange Cake

With fresh cream cheese & smoked orange syrup

Or

Seasonal Fruit Platter

Fresh watermelon, honeydew, strawberries, mango & paw paw



AFTERNOON TEA

Frittata

With Triple Smoked Ham, Aged Parmesan & a dollop of beetroot hummus

Or

Seasonal Fruit Cup

Diced selection of fresh fruits with whipped yoghurt & manuka honey



SELECTION OF BEVERAGES

English Breakfast Tea, Camomile Tea, Green Tea, Black Coffee,
Orange Juice, Apple Juice, Lemonade



ALCOHOLIC BEVERAGES

Azohara Sparkling NV, Victoria

Light-bodied, refreshing sparkling wine with notes of citrus, apple, & stone fruit

Deakin Estate Range Chardonnay, Riverina

Fresh & fruit-driven wine with aromas & flavors of ripe pear, nectarine & white peach

Woodbrook Farm Sauvignon Blanc, Mudgee

Crisp, dry & aromatic with flavors of citrus, apple, pear & apricot

Beach Hut Cabernet Merlot, South East Aust.

Smooth finish & full-flavors of blueberry, plum & cherry

Chain of Fire Pinot Noir, Victoria

Plum fruit flavors over a light, dry mouthfeel with hints of spice

The MENU

SOUP OF THE DAY

Vegetable Soup

Mixed seasonal vegetables, finished with herb oil & parmesan crumb



SALAD OF THE DAY

Tuna Nicoise

Classic French inspired salad with potatoes, hard boiled egg & a creamy mayonnaise dressing



LUNCH

Goulash Style Pork Stew

Slow cooked with root vegetables served on roasted potato cake & warm homemade rosemary bread

Or

Roast Beef - Scotch Fillet

Served with honey glazed dutch carrots, twice cooked garlic potatoes & horseradish gravy



DESSERT

Mini Pavlova

With kiwi fruit, strawberries & passionfruit pulp, drizzled with lemon thyme syrup



DINNER

Herb Crusted Chicken Schnitzel

Rosemary roasted baby potatoes, mixed garden salad with ranch dressing & peppercorn gravy

Or

Ricotta Quiche

Spinach & tomato, grilled asparagus with shaved parmesan and aged balsamic



DESSERT

Mixed Berry Fool

With fresh raspberries & biscuit crumble