



LIGHT OPTIONS

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EMAIL

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*Please ask our friendly staff
about our accommodation*

One course \$30 per person

Two course \$40 per person

Garlic bread \$3 per person

Terms and conditions apply

*Food allergies and special
dietary requirements can be
catered for with prior notice*

MAINS

Select two main meals below, to be served alternately

Rocket, feta and roast vegetables salad
with caramelised onion balsamic dressing (v)

Sweet chilli calamari (8) salad

Calamari tossed in a sweet chilli dressing, served with
seasonal salad

Chicken, bacon and roasted pumpkin salad

Tossed in a sweet chilli and aioli dressing,
garnished with parmesan

Smokey barbecue beef and veg. skewers (2)

Served on a bed of fried rice and a side salad,
with a choice of honey seeded mustard or Italian dressing

DESSERTS

Select two desserts below, to be served alternately

Sticky date pudding served with ice cream and
warm caramel sauce (GF)

Scrumptious cookies and cream cheesecake
served with ice cream and cream

Fresh seasonal fruit salad served with ice
cream and cream (GF)

Chocolate brownie served with a rich
chocolate sauce and ice cream (GF)