

**GROUP BOOKINGS**  
**SENIOR SIZE MENU**



**Senior 1 Course \$15.00 per person**

**Senior 2 Course \$19.00 per person** Soup/Main or Main/Dessert

**Senior 3 Course \$22.00 per person** Soup/Main/Dessert

**Soup of the Day**

Served with a bread roll and butter

**Fish & Chips (Can be GF)**

Grilled fish & chips served with salad and house made tartare sauce

**Roast of the Day (Can be GF)**

With complimenting sauce & seasonal vegetables

**Chicken Schnitzel**

(Parmigiana 50c extra per head)

Crumbed chicken with chips & salad

**Pumpkin and Chickpea Rogan Josh Curry (V)**

Mild Indian vegetable curry served with jasmine rice, raita & naan bread

**Penne Bolognese**

Penne Pasta served with traditional Bolognese sauce

**Lamb's Fry & Bacon**

Lamb's Fry cooked on the flat top with bacon, mashed potato, peas and gravy

**Pumpkin and Pine Nut Pappardelle (V)**

Rich pumpkin puree with roasted pine nuts, parmesan and rocket over pappardelle pasta

**Dessert**

White chocolate & raspberry cheesecake

Apple and Blackberry Crumble with cream

Sticky date with butterscotch sauce and cream

Min 15 people. 15-20 people can order from the menu, meal choices must be received with 24 hours notice.

20 + people. Choose 2 main options and 2 dessert options to be served 50/50.

All dietary requirements must be ordered 24 hours before.

No split bills. Payment must be made on the day or prior.

Tea/coffee station available at \$1 per person. Must be added to booking with 24 hours notice.