



*Dietary requirements gladly accommodated on request*

## Our Meeting Menu

### Entrées

<b>Bruschetta</b> with fresh tomato salsa, marinated fetta and rocket, drizzled with balsamic	\$11
<b>Grilled Haloumi</b> served with rocket and spicy tomato relish <b>V/GF</b>	\$12/ \$22
<b>Smoked Salmon</b> with cos, roast garlic crostini and horseradish cream	\$16/ \$26
<b>Garlic Prawns</b> served with fragrant Jasmine rice	\$17/ \$27

### Breads

Ciabatta roll with butter	\$1	Garlic bread	\$5
Ciabatta roll with butter and tapenade	\$4	Tomato & parmesan bread	\$5

### Main Courses

<b>Beef or Chicken Schnitzel Parmigiana</b> with chips and salad	\$21
<b>Thai Chicken Curry</b> served with rice and pappadum	\$20
<b>Fish &amp; Chips</b> Australian Flake battered in Coopers Pale Ale or grilled with chips, salad and tartare	\$22
<b>Atlantic Salmon</b> with crispy skin served with a warm chorizo potato salad <b>GF</b>	\$28
<b>Eye Fillet</b> 220gm with roasted kipfler potatoes, Jus, Café de Paris butter and a pear & rocket salad <b>GF</b>	\$32
<b>Prawn Pappardelle</b> tossed with pesto, chilli and pine-nuts topped with fresh rocket	\$28
<b>Pappardelle Toscana</b> with halloumi, cherry tomato, garlic, preserved lemon, pine nuts and baby spinach, finished with sea salt and olive oil <b>V</b>	\$23

### Sauces

Rich Gravy	\$2
Three Peppercorn	\$3
Swiss Mushroom	\$3
Red Wine Jus <b>GF</b>	\$3
Creamy Garlic Sauce <b>GF</b>	\$3
Prawn Creamy Garlic Sauce <b>GF</b>	\$6

### Sides

Garden salad with house dressing <b>GF</b>	\$5
Steamed Veg with EVOO & sea salt <b>GF</b>	\$6
Rosemary kipfler potatoes <b>GF</b>	\$6
Chips with tomato sauce and aioli	\$6
Wedges with sour cream and sweet chilli	\$8

### Dessert

<b>Warm Pecan Coconut Pudding</b> with salted caramel sauce and vanilla ice cream	\$10
<b>Raspberry Pana Cotta</b> with biscotti	\$10
<b>Affogato</b> with homemade chocolate & pistachio biscotti with a choice of liqueur Bailey's, Frangelico, Tia Maria or Kahlua	\$12
<b>Flourless Chocolate Cake</b> served warm with vanilla ice cream and drunken raspberries <b>GF</b>	\$10
<b>Single Cheese Plate</b> with Brie, quince paste and lavosh	\$12
<b>Cheese Platter</b> Chef's selection of three cheeses with fresh and dried fruit, quince paste and lavosh	\$22



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