

DESSERTS

Baked Cheese Cake served with a Raspberry Compote and Pistachio
Crumbed Ice Cream
\$9.00

House Made warm Chocolate Pudding, served with an Orange and
Mint Reduction and Ice Cream
\$9.00

Sticky Date Pudding with Butterscotch Sauce and Ice Cream
\$9.00

Lime Flavoured Curd Tart served with Lemon Sorbet
and Strawberries
\$9.00

SENIORS MENU

(60 and over)

Herb or Garlic Bread (V)
\$3.50

Soup of the Day
\$4.90

Homemade Gnocchi, tossed in Pesto Butter and Topped with
Prosciutto and Goats Cheese
\$16.50

Risotto, flavoured with Pumpkin, Spinach, Pinenut
and a Creamy Parmesan Sauce
\$18.50 (V) (GF)

Roast of the Day with Roast Veg, Greens and Accompaniments
\$16.50 (GF)

Hand Crumbed Chicken Parmigiana, Chips and a Garden Salad
\$16.50

Beer Battered Fish and Chips
\$16.50

(GF – Gluten Free) (V – Vegetarian)