



Entrée

Tiger Prawns and Scallops
w. creamy tomato sauce, sundried tomato and mesclun salad

Buffalo Spicy Chicken Wings
W. buffalo special spicy sauce reduced with blue cheese

Kangaroo Loin
Seared kangaroo w. mesclun salad, blue cheese, roast tomato, capsicum salsa and nuts

Crispy Calamari Salad
w. mesclun , walnut and caper salsa and mayo dressing

Soup of the Day

Mains

BBQ Caramelized Pork Ribs
Served with fries and Mesclun Salad

Ostrich Fillet
w. roast seasonal vegetables and demi glaze beef jus

Eye Fillet
Served w garlic mash, pepper sauce and mesclun salad

Lamb Shanks (Double)
w. mash potatoes , Buffalo Special honey barbeque sauce, mint jelly and jus

FOD (Fish of the Day)
Served w roast seasonal vegetables and blue cheese sauce

Mushroom Risotto
Served w creamy mushrooms and parmesan cheese

Dessert

Galliano Ice Cream
Made from meringue, fresh cream, farm biscuit, shaved chocolate & Galliano Liquor

Pavlova
Meringne base w. Fresh cream, mixed berry compote and passion fruit

Sticky Toffy Pudding
Served w caramel sauce, ice cream and seasonal fruit