

Sunday 7<sup>th</sup> September, 2025

### **ENTREE**

tasting plate per table

Crispy Chicken Skewer with a Soy Chilli Sauce, Slow-cooked Lamb and Spicy Relish Meatball, German Pretzel Bite with a Cheesy Beer Dipping Sauce

## MAIN COURSE

### **Trio of Roasts**

Roast Pork, Turkey, and Lamb, served with Traditional Condiments and Pan Gravy

# Fresh Fish-of-the-Day Thermidor

Oven-baked with an English Mustard Cream Sauce and Garlic Crumbs

### **House-made Smoked Brisket Pie**

Chunks of Tender Beef Brisket in a Delicious, Rich Beer Sauce

## Marinated Lamb Cutlet and Cajun-Spiced Prawn Skewer

Char-grilled with a Chimichurri Hollandaise

all served with potatoes and vegetables

### **DESSERT**

individual tasting plate

Fruit Tingle Panna Cotta with a Blue Curacao Syrup,
Peppermint Crisp Slice,
Crepe with Malteser Ganache



\$65 per person prepaid / \$75 per person paid on the day