



## YOUNG DINER'S SET MENU

3 course - \$45 (includes soft drink)

### ENTRÉE

Butternut Pumpkin Soup potato dumplings, coconut cream, parsley, bread roll *(V,NF)*

Macaroni Cheese toasted breadcrumbs, parmesan chips *(V,NF)*

Risotto pumpkin pieces & purée, parmesan, pumpkin seeds & pea tendrils *(LG,V,NF)*

### MAIN

Pan-fried *(LG)* or Crumbed Market Fish mixed vegetables, crispy potatoes, lemon *(NF)*

120gm Eye Fillet potato mash, green beans, jus *(LG, NF)*

Crumbed Chicken Fillets potato fries, mixed side salad *(NF)*

### SIDES

\$7.5

Potato Fries tomato sauce *(V,LG,NF,DF)*

Mixed Vegetable Chips aioli sauce *(V,LG,NF,DF)*

### DESSERT

House-made Icecream butter crumble *(NF)*

Warm Chocolate Brownie banana ice cream

Vanilla Ice Cream fresh fruit bowl & meringue *(LG,NF)*

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Our menus contain many food allergens and intolerances. All food items are prepared in the same kitchen handling ingredients made from wheat, cereals containing gluten, milk, tree nuts, peanuts, crustaceans, fish, sesame seeds, eggs, soybeans and lupins. Whilst all reasonable efforts are taken to accommodate individual guest dietary needs, we cannot guarantee our food will be 100% allergen free.

Selected dishes can be prepared without the addition of wheat, gluten or dairy, however, we cannot guarantee traces will not remain. Please do not hesitate to alert our staff with any specific dietary requirements.

LG- Low Gluten, V – Vegetarian, Vegan, DF – free from dairy, NF - no added nuts