

FULL MENU SELECTION

Gourmet Spit Roast

From the Spit

- Rosemary-and-garlic lamb with mint jus GF DF
- Crisp crackling pork with apple sauce GF DF
- Slow-roasted beef with red wine gravy
- Lemon-and-herb chicken with pan jus GF DF
- Roast turkey with sage-and-onion stuffing and cranberry jus
- Suckling pig with crisp crackling - available by quotation
- Vegetarian and vegan mains can be arranged in advance

DIETARY KEY

V Vegetarian

VG Vegan

GF Gluten-free

DF Dairy-free

Please discuss allergies and dietary requirements with our team. Ingredients and availability may change seasonally.

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Salads & Sides

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- Avocado and mango salad
- Chat potato salad
- Fresh leaf garden salad
- Bacon & avocado salad
- Traditional Greek salad
- Roasted kumara with macadamias, wild rocket & cinnamon vinaigrette
- Roast potatoes with baby beets
- Mango, avocado & macadamia salad - available when in season
- Mediterranean couscous salad
- Potato salad with horseradish & garlic dressing
- Caesar salad with pancetta
- Roasted vegetable salad with goats cheese
- New potatoes with macadamia butter
- French bean & garlic mayonnaise
- Penne pasta with Roma tomato, salami & basil vinaigrette
- Salad nicoise (tuna)
- Wild rice salad
- Thai noodle salad - chicken, beef or vegetarian options
- Sweet corn & tangy tomato salsa
- Rissoni pasta salad with rocket & lemon dressing
- Kipfler potato salad with wholegrain mustard and herbs V GF
- Roasted pumpkin, pomegranate, macadamia and garden herbs VG GF DF
- Baby leaves, avocado, cucumber and toasted seeds VG GF DF

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Trimmings & Desserts

Classic Trimmings

- Rosemary roast potatoes V GF
- Mediterranean seasonal roast vegetables VG GF DF
- Yorkshire puddings served with roast beef
- Warm artisan rolls and butter V
- Gravy, pan jus and classic sauces

Dessert Selection

- Summer berry pavlova GF
- Belgian chocolate tart with double cream
- Wild berry cheesecake
- Pear & Calvados tarte tatin with fig mascarpone
- Australian cheese & fruit platter
- Chocolate & hazelnut cake
- Baked almond & peach tart with blackberry glaze
- Lemon tart with King Island cream
- Assorted mini cakes & pastries
- Fruit platter
- Mini tartlets with assorted fillings

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