

Option one \$20 per person one course \$29 per person for 2 course

MAINS

Beef Burger

Homemade pure beef & herb patty, salad greens, beetroot, carrot, onion, tomato, cheese, barbecue sauce on a lightly toasted burger bun served with chips.

Cajun Chicken, Cashew & Avocado Salad

Finished with honey mustard dressing.

Vege Quiche of the day

Served with chunky fries and salad. (V)

Londoner Fish & Chips

Fresh market fish, crisp beer battered and served with tartare sauce, hand cut chunky fries and either mushy peas or salad.

Bangers & Mash (GF)

Local pork & bacon free range sausages & rich onion gravy served on mashed potato and peas.

DESSERTS

Chocolate Brownie

Homemade rich Chocolate Brownie, with chocolate and berry sauce, ice-cream, and cream

Homemade Cheesecake of the Day

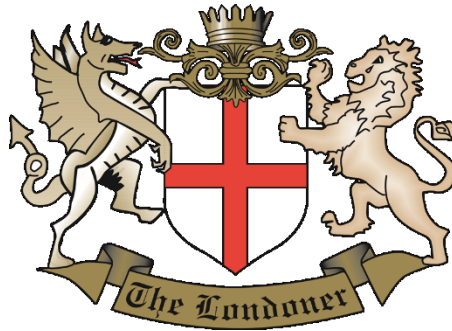
With ice cream & cream

Spotted Dick

Homemade delicious sultana and butterscotch pudding with custard & Ice cream

Hot Apple Pie

Homemade lavishly cinnamon spiced fresh Apple Pie topped with Ice Cream



Option two for \$25 per person one course, \$34 pp 2 course

MAINS

Steak & Stout Hot Pot

Prime New Zealand beef & mushrooms braised in porter stout, topped with crisp pastry and served with vegetables of the day or crusty Bread and hand cut chunky fries.

Lamb Hind Shank

Massive hind lamb shank slow roasted in a rich braising & vegetable liquor served on mustard mashed potato and peas (available GF)

Stuffed Chicken Breast

Cashew, cream cheese, spinach and garlic stuffed chicken breast, oven baked and drizzled with red wine sauce served with vegetables of the day OR fresh salad and hand cut chunky fries (available GF).

Londoner Fish & Chips

Fresh market fish, crisp beer battered and served with tartare sauce, hand cut chunky fries and either mushy peas or salad.

Roasted Root Vegetable & Feta Salad

Honey roasted root vegetables tossed with feta, salad greens soy toasted pumpkin & sunflower seeds and Caesar dressing (V & GF)

DESSERTS

Chocolate Brownie

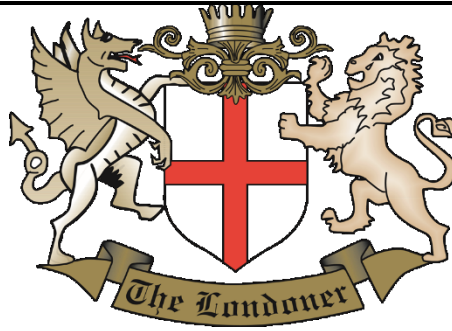
Home made rich Chocolate Brownie, with chocolate and berry sauce, ice-cream, and cream
Home made Cheesecake of the Day
With ice cream & cream

Spotted Dick

Home made delicious sultana and butterscotch pudding with custard & Ice cream

Hot Apple Pie

Home made lavishly cinnamon spiced fresh Apple Pie topped with Ice Cream



Royal Snack Platter \$32

(\$6.40 per person if served 1 per table of 5 people)

Calamari, spring rolls, chicken nuggets, fish bites, mini hot dogs, and chips served with a selection of sauces. Snack (for 5 to 6 people).

Vege Snack Platter \$32

(\$6.40 per person if served 1 per table of 5 people)

Mini Spring rolls & samosas, garlic breads, deep fried camembert, battered onion rings, Seasoned wedges and dipping sauces (for 5 to 6 people).

Seafood Platter (50 piece) \$55

(\$11 pp if served 1 per table of 5 people)

Crumbed prawn cutlets, prawn twisters, salt & pepper squid, crumbed fish bites, steamed mussels & toasted focaccia bread and dipping sauces.

The following Snack Platter is available by pre-order only

Ploughman's platter \$55

(\$11pp if served 1 per table of 5 people)

Scotch eggs, sliced champagne ham, selection of cheeses, pickled onions, gherkins, fruit, toasted focaccia bread, tomato relish & picalilly.