



2 Course Dinner Menu

\$45 per person

Choose a main and a dessert

(Entree not available in this package)

Main

Sticky BBQ Pork Ribs

Marinated in our Lager & Smokey BBQ Sauce with chips and slaw (df)

Parmesan Crusted Skin-On Barramundi

with Crushed Potatoes, Buttered Greens & White Wine Garlic Cream Sauce (gf)

Char Grilled Vegetable and Haloumi Stack

Medley of Roasted Vegetables and Haloumi with Wilted Greens & Napoli (gf, dfo, v, vgo)

Osso Buco

Braised in our Irish Red Ale & Rich Tomato Jus with Colcannon and Buttered Greens (dfo)

Creamy Chicken, Bacon & Mushroom Penne Carbonara

with Baby Spinach, Shallots & Heirloom Cherry Tomatoes (gf, vo)

Dessert

Spiced Cider Poached Stanthorpe Papple

with warm Vanilla Bean & Almond Custard (gf, df, v, vg)

Sticky Date & Ginger Pudding

with Salted Butterscotch Sauce & Ice-Cream (v, gfo)

Decadent Chocolate & Peanut Butter Mousse

with Peanut Praline (v, gfo)

Stanthorpe Apple & Winter Berry Crumble

Medley of Winter Berries topped with a Crispy Baked Crumble and served with Ice-Cream (v)

Cheese Plate for One

with Stanthorpe Cheese, Cranberry Relish, Walnuts & Crackers (v, gfo)

*****Please let staff know of if you are coeliac or have any severe allergies*****

gf - gluten free, gfo - gluten free option, df - dairy free, dfo - dairy free option, v - vegetarian, vo - vegetarian option, vg - vegan, vgo - vegan option