

Pub &  
BBQ

# Pub Menu

Homemade lasagne with creamy béchamel sauce, served with garden salad and garlic Turkish bread

Chicken pot pie served with house made wedges and garden salad

Chicken Parma served with chips and house salad

Porterhouse steak served with creamy mash and seasonal veggies with house gravy

Sweet and sour chicken stir fry served with basmati rice and Asian greens

Garlic chicken Kiev served on garlic mash with side salad

Thai beef salad with fresh coriander and chili sauce served on mesclun salad with cucumber, capsicum, cherry tomatoes, carrot silvers and avocado

Tender chicken strips marinated in honey, soy and garlic served on steamed rice with steamed Asian greens

# From the Buffet - BBQ

1- Gourmet sausages with caramelised onions, condiments, grated cheese, lettuce and garden salad served with crust bread

2- Gourmet sausages with caramelised onions, chicken satay skewers, grated cheese, lettuces, gardens salad, coleslaw and condiments

3- Gourmet sausages with caramelised onion, satay chicken skewers, porterhouse steak and condiments including cheese, relish and mustards

Salads: (select from 3)

Potato salad

Garden salad

Pasta salad

Crunchy chicken salad

Chicken Caesar salad

Greek salad

Pumpkin, spinach, fetta and walnut salad

Add a dessert buffet for an additional

# From the Buffet - Desserts

**Dessert: please select three**

Australian cheeses, dried and fresh fruits, wafers and quince paste

Mini lemon tarts

Mini mousse pots with marinated strawberries

Custard filled profiteroles with chocolate dipping sauce

Eaton Mess – homemade pavlova with raspberry coulis, cream, fresh berries and passionfruit drizzle

