

## Starters

**Nothing butternut** **\$9.00**

This delicious creamy soup is made from the finest butternut pumpkins, blended to perfection with nutmeg, garnished with sour cream and parsley.

**Chicken out the salad** **\$8.50**

Leafy greens dance with colourful carrot gratings and fetta cheese, providing a stage for delicious chunks of delicately spiced chicken.

**Sir Cheese of Garlic** **\$6.00**

Four pieces of crusty oven-baked bread, seasoned with garlic and our secret blend of herbs, drizzled with a blend of melted parmigiana and mozzarella cheeses.

## Mains

**Butterfly chicken** **\$16.50**

A juicy double chicken breast, marinated in lemon and herbs and chargrilled. Served on a bed of sweet potato with fresh salad greens and chargrilled cherry tomatoes.

**Mary's little lamb** **\$18.00**

Four lamb cutlets, barbecued in light olive oil and seasoned with rosemary and pepper. Served with golden brown chat potatoes, steamed carrots and butter beans.

**A big miss steak** **\$18.50**

A 300 gram grain-fed blade steak, cooked to your liking and served with zesty roasted root vegetables including russet potatoes, baby summer squash and baby carrots.

## Desserts

**Sit down and cake my money** **\$8.00**

A trio of mini cakes including dark chocolate mud cake, caramel torte and fresh fruit flan.

**I scream of genius** **\$8.00**

A triple scoop of ice-cream delight, sprinkled with crushed Tim Tams and drizzled with a strawberry glaze sauce.

**Beescake** **\$8.00**

A beautiful creamy cheesecake with a chunky honeycomb biscuit base, topped with a wedge of hardened honey lattice.

## Drinks

Soft drinks **\$3.50**

Fresh juices **\$5.50**

Brewed tea **\$4.50**

Coffee **\$4.50**