

ST. PATRICK'S ENCORE CELEBRATION!



\$18

- BANGERS & MASH -

MENU

SALAD BAR

Classic potato salad

Mixed salads with condiments and dressings

***All main courses are accompanied by roasted potato, seasonal vegetables, and includes complimentary access to the self-service salad bar.**

BBQ STATION

Grain Fed Rib Eye..... \$26

Premium grain-fed ribeye, flame-seared and finished with a rich red wine jus.

Grilled Lamb..... \$22

Rosemary-marinated lamb, charcoal-grilled for a delicate, smoky finish.

BBQ Jumbo Tiger Prawn..... \$20

Succulent jumbo tiger prawns, flame-grilled and brushed with a bold barbecue glaze.

Cajun Spiced Chicken..... \$18

Tender chicken marinated in a vibrant blend of aromatic Cajun spices, grilled to juicy perfection.

Bangers & Mash..... \$18

Gourmet pork sausages served over creamy mashed potatoes, topped with savoury onion jus.

Cauliflower Steak..... \$15

Thick-cut cauliflower steak, marinated in aromatic spices and served with creamy tahini mash.



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BEVERAGE MENU

DRAUGHT BEERS

Guinness Draught	\$15/pint or \$28/2 pints
Heineken	\$12/pint

BUCKET BEER BOTTLE OF 5

Bucket Heineken/Corona	\$45
Heineken 0.0	\$30

SPARKLING WINE/CHAMPAGNE

GLASS / BOTTLE

Bisol, Bel Star Prosecco DOC, NV, Veneto, Italy	\$15 / \$68
Pol Roger Brut Reserve, Champagne France, NV	- / \$168

WHITE WINE

GLASS / BOTTLE

La Villette Chardonnay Languedoc, France	\$13 / \$60
Tiki Single Vineyard Sauvignon Blanc, New Zealand	\$15 / \$65
Famille Hugel Classic Riesling, Alsace, France	- / \$78

RED WINE

GLASS / BOTTLE

La Villette, Pinot Noir Languedoc, France	\$13 / \$60
Chateau D'Esclans Whispering Angel, Provence, France	\$20 / \$85

ROSÉ WINE

GLASS / BOTTLE

Yalumba Y Series Sangiovese Rosé, Barossa Valley, Australia	\$13 / \$60
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CLASSIC COCKTAILS

Gin Tonic	\$12
Vodka Soda	\$12
Rum & Coke	\$12
Aperol Spritz	\$15
Whisky Sour	\$15