Dining Menu



The dining room offers a variety of meals served buffet style offering guests a great selection. This menu is a guide only and provides an overview of some of the chef's selections of the types of meals available.

Breakfast

- Scrambled eggs (everyday)
- House made baked beans
- Beef breakfast sausages
- Bacon
- Roast Tomatoes
- A selection of cereal, toast, fresh fruit, juice and yoghurts.
- Sauteed mushrooms
- Hash brown
- Bacon and tomato frittata
- Berry Pancakes
- Corn fritter
- Waffles

Dinner

- Roast beef with gravy
- Herb roasted chicken
- Barbeque marinated chickens drumstick/ wingettes
- Moroccan spiced roast lamb
- Chicken cacciatore
- Spaghetti Bolognaise
- Penne pasta with creamy chicken and mushroom sauce
- Braised beef and potato casserole
- Lamb and vegetable stew
- Traditional beef lasagne
- Oyster beef and stir fry vegetables
- Shepherds pie
- Schnitzels
- Burgers

- Vegetable bake
- Stir fry vegetables
- Mash potato
- Peas and corn
- Steamed greens or vegetables
- Roast potato
- Fried rice
- Jasmine rice
- Penne pasta with napolitana sauce
- Vegetable casserole
- House made roast chips
- Roasted capsicum stuff with Spanish risotto

Dessert

- Ice cream with topping
- Fruit salad with ice cream or jelly
- Chocolate mud cake with chocolate sauce
- Apple crumble and ice cream
- Sticky date with caramel sauce
- Mini panna cotta