

# BBQ Lunch

**BBQ:** Steak (no marinate, only salt & pepper), Prawns, Fish. [GF, DF]

On request - Lasagne with quinoa and bean sprout salad [GF, DF, Vegan, Vegetarian]

**VEGGIE PATTIES:** Corn, carrot, peas, onion, wheat flour, water, canola oil, thickeners (1414, xanthan gum, 1404,464) dehydrated potato, salt, egg white powder, whey protein (from milk), maize flour, yeast extract, potato fiber, yeast, acidity regulators (450, sodium bicarbonate), onion powder, natural flavour, food acid (citric), pepper, maltodextrin (maize). [Vegetarian]

**POTATO DILL SALAD:** Potato, red onion, shallots, parsley, salt, pepper, seeded mustard, Dijon mustard and vegan mayonnaise. [GF, DF, Vegan, Vegetarian, No Nuts, No eggs]

**ROAST VEGETABLE SALAD:** Potato, sweet potato, capsicum, red onion, carrot, green beans, rosemary, whole grain mustard, Dijon mustard, garlic, French/Italian dressing (water, sugar, vinegar, sunflower oil, salt, garlic, onion, parsley). [GF, DF, Vegan, Vegetarian, No Nuts, No Eggs]

**TOSSSED SALAD:** Mixed lettuce, tomato, cucumber, grated carrot, shallots, bean sprouts, French/Italian dressing (water, sugar, vinegar, sunflower oil, salt, garlic, onion, parsley). [GF, DF, Vegan, Vegetarian, No Nuts, No Eggs]

**SUNDRIED TOMATO PESTO PASTA SALAD:** Penne pasta, olives, red onion, capsicum, shallots, crushed tomato, mixed herbs , parsley, salt and pepper, vegan pesto (sundried tomato, olive oil) French/Italian dressing (water, sugar, vinegar, sunflower oil, salt, garlic, onion, parsley). [DF, Vegan, Vegetarian, No Eggs]

**COLESLAW:** Cabbage, parsley, carrot, capsicum, red onion, sultanas, pumpkin seeds, vegan mayonnaise. [GF, DF, Vegan, Vegetarian, No Eggs]

**COUS COUS SALAD:** Cous cous, lemon juice, olive oil, red onion, celery, red and green capsicum, chickpeas, corn, shallots, French/Italian dressing (water, sugar, vinegar, sunflower oil, salt, garlic, onion, parsley), salt & pepper. [DF, Vegan, Vegetarian, No Eggs, No Nuts]

**SPINACH SALAD:** Spinach, fetta, red onion, shallots, olives, balsamic dressing (water, sugar, balsamic vinegar, sunflower oil, salt, garlic, onion, parsley). [GF, Vegetarian, No Nuts, No Eggs]

**BREAD:** Cottage loaves, french sticks, focaccia. **MORNING TEA:** muffins and scones.

*Please note that all special dietaries must be confirmed at least 48 hours prior to travel with reservations.*



# Bar Price List:

## Beer:

Corona	\$6
Great Northern (Mid Strength)	\$5
Asahi Super Dry Bottle	\$6
Hahn Super Dry Bottle	\$5
Pitichfork Pale Ale	\$9.50
Seventh Heaven Tropical Ale	\$9.50
Tunnel 10 Lager	\$9
The Prospector - Pilsner	\$9.50
Canecutter Lager (Mid Strength)	\$9.50

## Non-alcoholic drinks:

Ginger Beer	\$4
Red Bull	\$6
Coca Cola No Sugar	\$3
Coca Cola Standard	\$3
Lipton Iced Tea Bottle	\$4
Schweppes Lemonade Can	\$3
Solo Can	\$3
Sunkist Can	\$3
Passiona Can	\$3
PRIMA - Tropical Juice	\$2
PRIMA - Orange Juice	\$2
Water 600ml bottle	\$2.50

## Wine:

Red Wine Merlot Mini	\$5
White Wine Chardonnay Mini	\$5
Wine per glass	\$2
De Bortoli Prosecco Bottle	\$7.50

## Pre-mixed Spirits:

Bundaberg Rum Can	\$7.50
Jim Beam Can	\$7.50
Smirnoff Ice Red	\$7.50
Candian Club & Dry	\$7.50
Vodka Cruiser (various flavours)	\$6
Somersby Pear Cider Can	\$5
5 Seeds Crisp Cider Bottle	\$5
Wolf Lane Gin Can	\$9

## Snacks:

Chips - Smiths Chicken	\$3
Chips - Smiths Original	\$3
Chips - Smiths Salt & Vinegar	\$3
Chips - BBQ	\$3
Chips - Honey Soy Chicken	\$3
Chips - Sweet Chilli & Sour Cream	\$3
Chips - Sea Salt & Balsamic Vinegar	\$3
Kit Kat	\$3
Cherry Ripe	\$3
Snickers	\$3