

Group Packages

CHRISTMAS IN JULY

ENTREE

Soup of the day

Creamy roast tomato and capsicum, served with toasted sourdough. (GFA)

Secrets Salad

Roast sweet potato, baby beetroot, Spanish onion, semi dried tomato, rocket, honey mustard dressing, za'atar (GF) (V)

Secrets Leek & Cheese Souffle

w apple, cranberries & seeded salad (GF)

MAIN

Baked Ham

Dutch carrots, broccolini, roast potatoes, stuffing, with a honey mustard sauce (GF)

Roast leg of lamb

Dutch carrots, broccolini, roast potatoes, stuffing, with a rosemary jus and mint jelly (GF)

Vegetable Lasagna

Mushroom, zucchini, and capsicum lasagne served with a rocket and parmesan salad.

Vegan option available on request

DESSERT

Spiced apple crumble

With basil anglaise (GF)

Steamed banana pudding

With a salted butterscotch sauce, creme patisserie, and sour cherry compote (GF)

Coconut Panna Cotta

Pineapple and spiced rum salsa, macadamia shortbread crumb (GFA)

Vanilla Creme Brulee

Red wine poached pear, aerated dark chocolate (GF)

Vegan option available on request

Available Tuesday - Sunday

Minimum of 10 guests

Seating times

11am, 11.30am, 1pm, 1.30pm

2 COURSE \$55 PER PERSON
3 COURSE \$70 PER PERSON

PRE ORDERS - Are to be provided
1 week prior to the booking day.

For the 2-course option, either
Entree & Main OR Main & Dessert.

Bookings are essential, with \$100
deposit required & final payment due
one week prior to your event date.

Book our private airconditioned
dining room with designated
waitstaff for up to 3 hours

THE HIDEAWAY

for \$350 (seats up to 20)

Book our private airconditioned
dining room with designated
waitstaff for up to 3 hours

THE GALLERY

for \$350 (seats up to 45)

**ORDER A CELEBRATION
CAKE FROM \$105**

Raspberry & White Chocolate Mud Cake
Chocolate Mud Cake
Black Forest Cake
Vanilla Mud Cake