

Christmas Menu

Tuesday to Sunday - 11:00 am - 2:15 pm

ENTREE

Soup of the day \$18
(GFA)

Bread & Dips \$18
2 dips with pita bread
(GFA)

Baked Brie \$24
w red currant & apricot jam, grilled pita bread
(GFA)

Satay Chicken \$24
Pickled cucumber, coriander, toasted peanuts
& fried shallots

Secrets Salad \$24
Roast sweet potato, baby beetroot, Spanish
onion, semi dried tomato, rocket, honey
mustard dressing, za'atar (GF) (V)
Add Haloumi +\$8
Add Chicken +\$8

Secrets Leek & Cheese Souffle \$26
w apple, cranberries & seeded salad
(GF)

KIDS MEALS

Nuggets & Chips \$15

Fish & Chips \$15

SIDES

Bowl Of Fries \$14
w aioli or tomato sauce

Steamed broccolini \$12

MAIN

Roast leg of lamb \$40
Dutch carrots, broccolini, roast potatoes,
stuffing, with a rosemary jus and mint jelly
(GF)

Baked Ham \$40
Dutch carrots, broccolini, roast potatoes,
stuffing, with a honey mustard sauce. (GF)

Macadamia Crusted Snapper \$42
Mashed potato, truss tomato, roasted garlic
aioli

Lamb Shank \$42
12hr braised lamb shank, mash potato,
steamed broccolini, red wine jus (GF)

Wagyu Beef Burger \$32
Wagyu beef patty, lettuce, tomato, beetroot,
pickle, cheddar cheese, aioli, smokey bbq sauce,
sesame seed milk bun (GFA), w a side of fries
Add Bacon +\$8

Vegetarian option available - Roasted carrot,
kale & chickpea patty

Vegetable Lasagna \$40
Mushroom, zucchini, and capsicum lasagna
served with a rocket and parmesan salad.
(GF) (V) (VGA)

Vegan option available on request

Grazing Board for Two \$95
An always evolving selection of cheese, with
smoked salmon, cured meats, dips, olives & chefs
add-ons (GFA)