

FOOD

Main Dinner - Monday 20th September 2021 - served from 5.30pm

Meal consists of 2 meats – Pork & Lamb (slice of each), Roast Potato, Pumpkin, Sweet Potato, Onion, Carrots with mixed Peas & Corn, Gravy, Dinner Roll - all gluten free
Dessert – mini apple crumble served with custard and ice cream
Gluten Free – fresh fruit salad, custard and ice cream



Members to supply own cutlery, plates and dessert bowls Cost: \$22 per head numbers required, must be pre-ordered on registration form. Serving will be per table. Tables will be numbered and called out for members to line up at the servery counter.

Breakfast - Monday 20th September served from 7 – 8.30am – Cost \$5 per serve - must be pre-ordered



Bacon, Egg, Cheese Burger w/sauce on a hamburger roll, serviette
Gluten Free roll is available but must be pre-ordered on registration form

Sausage Sizzle - Friday 17th September served from 5pm – Cost \$2.50 per serve - must be pre-ordered

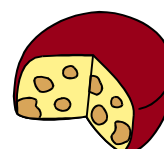
Gluten Free Beef Sausage, onion, sauce on bread, serviette. BYO plate if required.
Gluten Free bread is available but must be pre ordered on registration form.



Wine & Cheese Night – Opening Night, Thursday 16th September served from 7pm - Cost: \$5 per head - must be pre-ordered

2 standard drinks of wine (or orange juice) – choice of

- Red
- White
- Sweet
- Orange Juice



Crackers & Cheese including Gluten Free Rice Crackers are available.