

# 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 Lasagne

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)

### Streamed 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 Brule

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