



IN-HOUSE DINING MENU

FOR STAYING GUESTS ONLY

Pre-booked diners at 6pm

Most Nights.

2 course \$48

3 course \$59

20% surcharge on public holidays

ADD \$40 for a private dining room for marriage proposal, anniversary and special occasions.

Please email food selection by at least 24 hours prior to arrival & we shall confirm we can accommodate you for dinner.

ENTREE

Asian Spring Rolls with dipping sauce.

Stuffed Mushrooms. (V & GF Available)

Garlic Prawns served in a rich cream sauce, served on a bed of jasmine rice.

Salt & Pepper Squid.

Abbey homemade pumpkin soup (V & GF Available).

MAINS

Lamb Shank in a Red Wine Jus on bed of couscous, with apple, sunflower seeds, cumin, mint, sultanas & finely chopped red onion.

Skinless Chicken Breast filled with Spinach, Camembert, Pine Nuts & Bacon with a Galliano Sauce.

Duck Seared & roasted duck breast on cauliflower puree. (DF/GF Available)

Eye Fillet (200gm) on a Creamy Potato Mash, with red wine jus.

Grilled Atlantic Salmon on Brown Rice, Broccolini & Sweet Tomato Relish (GF)

Vegetarian Parcel with tomato chutney (V. DF Available)

Dessert

Chocolate pudding on biscuit soil with ice cream.

Eton Mess, Abbey Style Pavlova & Fruit Salad (GF).

Affogato. Our special Ice-cream a shot of espresso & Frangelico (GF Available).

Cheese platter with a selection of 3 local cheeses, crackers & fruits. (GF available)