

Main Plate

Pan fried Chicken with Wild Mushroom

Chicken breast with herbed mash potatoes, long stem broccoli and a creamy wild mushroom sauce
(milk, celery and sulphur dioxide)

Carrot, Mushroom and Cashew Nut Wellington

With butterbean mash, long stem broccoli and a rich vegetable gravy
(V/VG) (gluten, wheat, nuts, soy and celery)

Beetroot and Glazed Goat's Cheese Risotto

Drizzled with rosemary honey and served with pea shoots and kale
(V) (milk and celery)

Steak and Eggs

Chargrilled minute steak with two fried eggs and fries
(gluten, wheat, milk, eggs, celery and mustard)

Macaroni Cheese

With green leaf and mixed seed salad and toasted focaccia
(V) (milk, wheat, gluten, soy, mustard, sesame seeds, sulphur dioxide)

Bill's Hamburger

A beef burger with lettuce, tomato, red onion and spiced mayo in a sesame seed bun with fries
(gluten, wheat, milk, soy, fish, celery, mustard, eggs, sesame seeds, sulphur dioxide)

Dessert

Warm Triple Chocolate Brownie

With chocolate sauce, vanilla ice cream and chocolate flake
(V) (milk, eggs and soy)

Bill's Ice Creams and Sorbet

Chocolate, strawberry, salted caramel and vanilla ice cream, coconut ice cream (V) or lemon sorbet (VG)
(V/VG) (milk, wheat, soy and gluten)

Lemon Meringue Pie in a Glass

Bill's lemon curd cheesecake, lemon sorbet on a crushed biscuit base topped with Italian meringue
(V) (milk, eggs, sulphur dioxide)

Warm Rhubarb and Apple Crumble

Dusted with icing sugar and served with custard & vanilla ice cream
(V) (milk)