



# Celebration Dinner Menu 2025

*Lulu Banquet is served on platters to be shared at the table*

## *Entrée*

Chef tasting plate with cured meats, breads, dips, cheese & olives

## *Mains*

Grass fed eye fillet, roasted balsamic onions, jus  
Chicken roulade, spinach, sundried tomatoes, roast pumpkin salad  
Jacket potatoes, sour cream, chives  
Roasted seasonal vegetables, crumbled feta

\*\*\*\*\*

Dessert will be provided by WASSA

\*\*\*\*\*

Dietary requirements can be catered for and served separately

# Children's Menu

Maximum 12 years of age

## Entrée

Garlic bread slice

## Main—please choose 1

Crumbed chicken & chips

OR

Fish & chips

OR

Pasta bolognaise

## Dessert—please choose 1

Frog in a pond, green jelly, freddo frog

OR

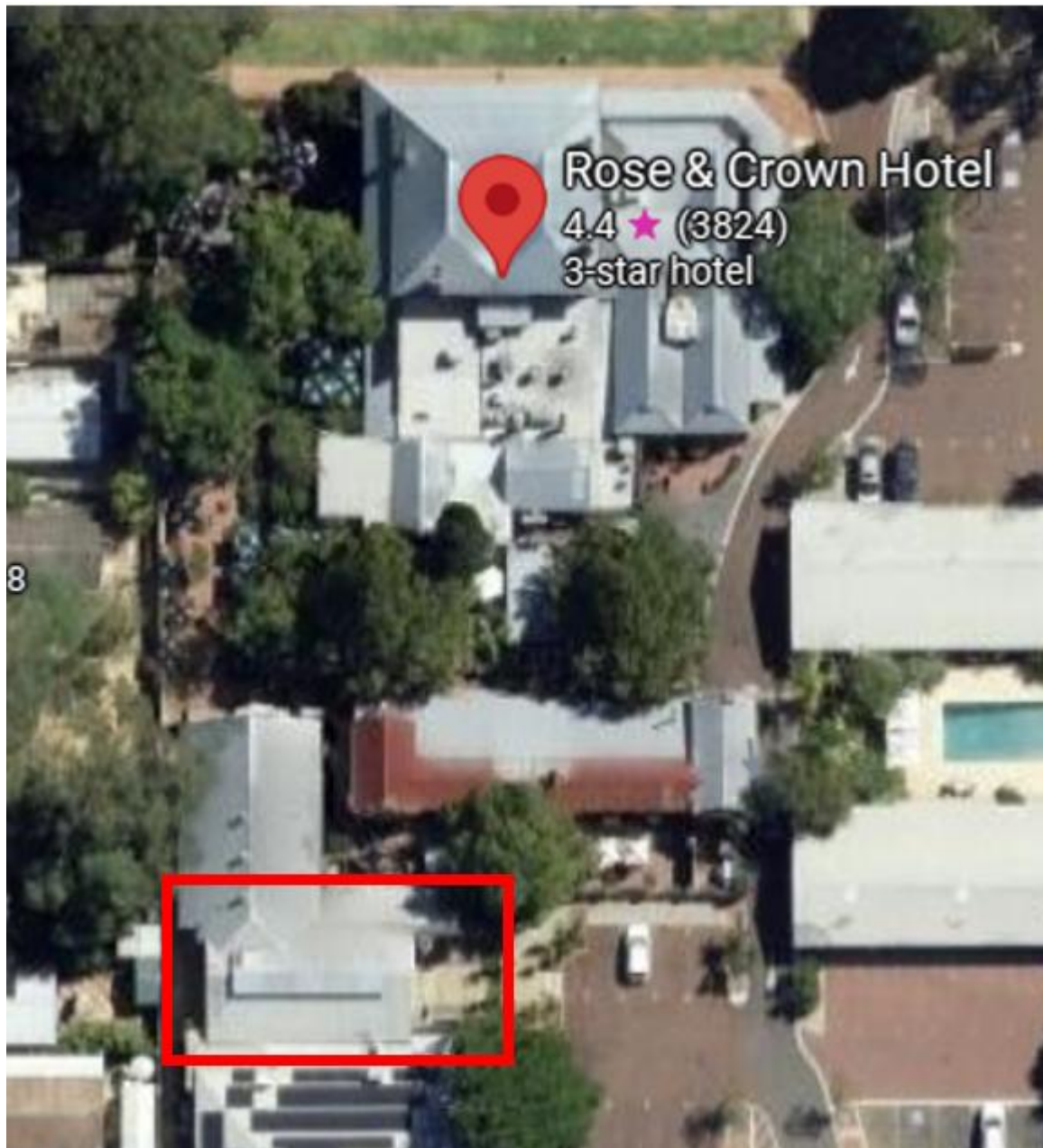
Ice cream with hundreds and thousand

WASSA Members - \$10

Non- WASSA Members - \$30

## White Barn

The magnificent White Barn is packed with original features, and adorned with fairy lights. It is an ideal space for formal dinners, luncheons and cocktail parties to impress. It is our only private function room that has its own private bathrooms & courtyard. Room hire includes private staff for 4 hours.



Google Maps link <https://maps.app.goo.gl/YZ2dZ2n4UAyySzvq8>