

<b>CAFÉ 45</b> <b>Monday 15 January – Sunday 21 January 2018</b>		
	<b>DINNER 5.45PM</b> <b>PAY DAY BEFORE</b>	<b>BAR ROSTER</b>
<b>Monday 15 January</b>	<b>Dinner:</b> Summer slow cooked lamb with tomato and fennel, mash, seasonal vegetables <b>Dessert:</b> Fruit jelly and custard	
<b>Tuesday 16 January</b>	<b>Dinner:</b> Pork chops with mango salsa, potato wedges, seasonal vegetables <b>Dessert:</b> Warm apple tart and ice cream	
<b>Wednesday 17 January</b>	<b>Dinner:</b> Roast beef, Yorkshire pudding, gravy, roast potatoes, seasonal vegetables <b>Dessert:</b> Poached plums and custard	<b>BAR</b> Valerie Brewster-Willis Noela Klyn
<b>Thursday 18 January</b>	<b>Dinner:</b> Beef Fajitas, potatoes, seasonal vegetables <b>Dessert:</b> Crème Caramel	
<b>Friday 19 January</b>	<b>Dinner:</b> Beer battered fish and chips, seasonal salads <b>Dessert:</b> Ice cream with berry sauce	<b>BAR</b> Bev Wareing Gerald Wareing
<b>Saturday 20 January</b>	<b>Dinner:</b> Chicken a la king, rice, seasonal vegetables <b>Dessert:</b> Trifle	
<b>Sunday 21 January</b>	<b>Dinner:</b> Roast lamb, mint sauce, gravy, roast potatoes, seasonal vegetables <b>Dessert:</b> Creamy coffee tart – whipped cream	<b>BAR</b> Rick Gaudin Valda Millen
<b><u>PLEASE NOTE:</u></b>  Meal cards cost \$100.00 for 10 meals Fish & Chips (Friday night) \$11.50		