

Amber Wallace
PRIVATE CHEF | CATERING

Friday 7th August

\$17

**Beer Battered in-house Fish & Chips.
Served with Tartar sauce, and home grown
Garden salad.**

\$6.50

**Mini Filo Baklava and Apple Stacks served
with a dollop of Custard.**

All produce is spray free, organic, and locally grown. Meat sourced from Omak's Kamo.
Dry goods are from Kamo Bin Inn, and Pac n Save.

Please have names booked in by
Thursday 11am

CASH ONLY PAYMENT

*Note: Where possible,
Smaller portions can be accommodated
at \$8.50 per meal*

