

*Amber Wallace*  
PRIVATE CHEF | CATERING

## Friday 14<sup>th</sup> August

**\$17**

**Free Range Chicken, slow cooked with a Mushroom, Sage, Tarragon and White wine sauce served with Mashed Potatoes and Steamed home-grown garden greens**

**\$6.50**

**Cinnamon Spiced Apple, and home grown Feijoa Crumble served with Vanilla Ice cream**

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*

