



## **BEAUMONT BISTRO MENU**

### **Thursday 4 June 2026**

**Diners please advise of any allergies**

#### **STARTERS: \$8**

Prawn cutlets with Asian cucumber salad and sesame  
Pea and ham soup with house made ciabatta - GF without  
bread

#### **MAINS: \$25**

Chicken cassoulet, herbed potatoes, vegetable and pickled  
cabbage - GF  
Whiting baked in herb butter on a broad bean bed with a  
vegetable stew - GF  
House made vegetable fitters served with accompanying  
vegetables and chutney – GF, VG  
Roast pork with all the trimmings. GF

#### **DESSERT: \$8**

Baked rice pudding topped with fruit & ginger crumble - GF  
Vanilla ice and mixed berries - GF

**Chef Rhys**

**Bookings preferred** – Phone Cathie Roff 0488 171 401 or put your  
name on the booking sheet at the club