



DAILY MENU

SUNDAY, 10 FEBRUARY 2019

A selection of delicious lunch & dinner options. Using only the freshest, seasonal ingredients, these meals are created daily by our in-house chefs.

LUNCH

11:30 AM - 2:30 PM

Slow Roasted Beef Brisket Roll <small>NF</small>	with coleslaw & red wine gravy
Pulled Lamb Kebab <small>DF NF</small>	with salad & garlic aioli
Paneer Jalfrezi Curry <small>NF V</small>	with freshly made garlic naan bread & chutney
Chicken & Chorizo Paella <small>DF NF</small>	with corn, peas & smoked paprika
Loaded Eggplant <small>V</small>	with hommus, pan seared halloumi, rocket & tomato chutney

DINNER

4:00 PM - 7.30 PM

Slow Roasted Pork Shoulder <small>GF NF</small>	with sweet potato mash & roasted fennel
Lamb Dakshini Curry <small>GF DF NF</small>	with fragrant basmati rice
Artisan Handmade Tortellini	with chicken, almonds, red pesto, rocket & toasted pine nuts
Pumpkin & Pea Risotto <small>GF V</small>	with feta cheese & toasted macadamia nuts
Loaded Nadine Potato <small>GF V</small>	with olive tapenade & fresh basil
Lemon Delicious Pudding	with vanilla whipped cream

GF - Gluten Free

DF - Dairy Free

NF - Nut Free

V - Vegetarian