



DAILY MENU

WEDNESDAY, 11 SEPTEMBER 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 Grass Fed Beef Brisket Roll	with fresh coleslaw & red wine gravy
Chicken Madras Curry GF	with long grain aged saffron basmati rice
Japanese Beef Ramen	with egg noodles, assorted mushrooms, fresh sprouts & greens
Tasmanian Salmon Strudel	with rocket & baked grape tomato salad
Spinach & 3-Cheese Gozleme V	with ricotta, parmesan, mozzarella & mint, served with tzatziki sauce

DINNER

4:00 PM - 7.30 PM

9-Hour Slow Roast Berkshire Pork Shoulder	with garlic mashed royal blue potatoes & roasted root vegetables
Beef Vindaloo Curry GF	with long grain aged saffron basmati rice
Chicken Parmigiana	with spaghetti aglio e olio & freshly shaved parmesan
Pork Belly Fried Rice DF	with fresh vegetables, coriander & toasted cashews
Baked Broccoli & Cheese V	with gruyere, vintage cheddar, parmesan, truffle oil & toasted almond flakes
Chocolate Self Saucing Pudding	with Chantilly cream