



# DAILY MENU

## THURSDAY, 13 JUNE 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	with coleslaw & red wine gravy
Blue Spot Emperor Burrito Bowl	with brown rice, guacamole, tomato salsa, beans & corn chips
Buttermilk Chicken Burger	with rocket, guacamole & tomato relish
Pork Belly Pad Thai <small>DF</small>	with spicy tamarind sauce, crushed peanuts & fresh coriander
Spinach & 4-Cheese Gozleme <small>V</small>	with mint, parsley & guacamole

### DINNER

4:00 PM - 7.30 PM

Slow Roasted Pork Shoulder	with garlic mashed potato & steamed greens
Beef Kasuri Curry <small>GF</small>	with fragrant basmati rice
Gluten Free Gnocchi <small>GF</small>	with braised beef cheek ragu
Baked Salmon & Broccoli	with house made mornay sauce
Vegetable Ratatouille <small>GF DF V</small>	with olives, baked grape tomatoes & fresh basil
Inside-Out Apple Crumble	with vanilla whipped cream

GF - Gluten Free

DF - Dairy Free

NF - Nut Free

V - Vegetarian