



DAILY MENU

MONDAY, 15 APRIL 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 Pork Shoulder Roll

with coleslaw, spiced apple sauce & red wine gravy

Chicken & Apricot Pulao GF

with fresh raita & chutney

Chicken Laksa

with low carb zucchini noodles

Gold Band Snapper Taco

with avocado cream, tomato salsa, black beans & aioli

3-Cheese Cauliflower Fritters V

with rocket & tomato relish

DINNER

4:00 PM - 7.30 PM

Slow Roasted Pork Shoulder

with garlic mashed potato & steamed greens

Lamb Saag Curry GF

with saffron basmati rice

Artisan Handmade Gnocchi

with braised beef cheek ragu & parmesan

Harissa Baked Salmon

with Moroccan couscous salad & mint yoghurt

Black Quinoa Salad GF DF V

with roasted fennel, caramelised pear & rocket

Apple & Rhubarb Crumble

with Chantilly cream

GF - Gluten Free

DF - Dairy Free

NF - Nut Free

V - Vegetarian