



DAILY MENU

FRIDAY, 15 MARCH 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 NF

with coleslaw, spiced apple sauce & red wine gravy

Fried Chicken Drumsticks NF

tossed in chilli jam, with coleslaw

Salmon Strudel NF

with spinach & ricotta, served with rocket & parmesan salad

Chicken Jalfrezi Curry GF NF

with fragrant basmati rice

Casarecce Pasta NF V

with pumpkin, spinach & peas, in garlic parmesan cream sauce

DINNER

4:00 PM - 7.30 PM

Slow Roasted Beef Brisket GF NF

with roasted rosemary and sea salt chat potatoes & steamed greens

Lamb Dakshini Curry GF DF NF

with fragrant basmati rice

Thai Red Duck Curry GF DF NF

with fragrant basmati rice

Tuna Nicoise Salad GF DF NF

with dill, potatoes, green beans & poached egg

Cauliflower & Cheese NF V

with truffle oil

Meringue Roulade

with seasonal fruits

GF - Gluten Free

DF - Dairy Free

NF - Nut Free

V - Vegetarian