



# DAILY MENU

## THURSDAY, 16 MAY 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

Corned Beef Reuben Sandwich

with sauerkraut, swiss cheese, russian dressing & pickles

Blue Spot Emperor Taco

with brown rice, guacamole, tomato salsa & black beans

Chicken Laksa GF DF

with low carb zucchini noodles & greens

Pulled Pork Steamed Bao

with Asian slaw & sticky soy sauce

Loaded Sweet Potato GF V

with ricotta, peas, mixed seeds & nuts

### DINNER

4:00 PM - 7.30 PM

Slow Roasted Beef Brisket

with pumpkin mash & honey glazed carrots

Dakshini Chicken Curry GF

with fragrant basmati rice

Harissa Chicken Thigh

with tabouleh salad & mint yoghurt

Shepherd's Pie GF

with garlic mashed potato

Vegetable Ratatouille GF DF V

with olives, baked grape tomatoes & fresh basil

Chocolate Self Saucing Pudding

with whipped vanilla cream

GF - Gluten Free

DF - Dairy Free

NF - Nut Free

V - Vegetarian