



DAILY MENU

FRIDAY, 17 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

Slow Roasted Pork Shoulder Roll

with kale slaw, spiced apple sauce & red wine gravy

Chicken Saag Curry GF

with fragrant basmati rice

Chicken Katsu Bowl

with umami rice, sauteed beans, sprouts & carrots

Lemon & Herb Salmon

with quinoa rice & garlic aioli

Spinach & Feta Gozleme V

with mint, parsley & ricotta

DINNER

4:00 PM - 7.30 PM

Slow Roasted Pork Shoulder

with garlic mashed potato & steamed greens

Chicken Madras Curry GF

with saffron basmati rice

Baked Salmon & Broccoli

with house made mornay sauce

Gluten Free Gnocchi GF

with braised beef cheek ragu & shaved parmesan

Aubergine & Pesto Lasagne V

with parmesan & spinach

Seasonal Fruit Friand

with Chantilly cream

GF - Gluten Free

DF - Dairy Free

NF - Nut Free

V - Vegetarian