



# DAILY MENU

## SATURDAY, 18 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 Beef Brisket Roll

with coleslaw & red wine gravy

Chicken Jalfrezi Curry GF

with fragrant basmati rice

Pork Belly Stir Fry DF

with hokkien noodles, fresh vegetables, coriander & cashews

Salmon Pasta Bake DF

with zucchini, baked grape tomatoes & capers

3-Cheese Cauliflower Fritters V

with rocket & tomato relish

### DINNER

4:00 PM - 7.30 PM

Crispy Flat Roasted Pork Belly

with sweet potato mash & roasted fennel

Lamb Rogan Josh Curry GF

with saffron basmati rice

Salmon Strudel

with spinach, ricotta, rocket, shaved parmesan & creme fraiche

Spanish Chicken Maryland GF DF

with saffron basmati rice

Gluten Free Gnocchi GF V

with red pesto, arugula & toasted pine nuts

Lemon Delicious Pudding

with whipped vanilla cream

GF - Gluten Free

DF - Dairy Free

NF - Nut Free

V - Vegetarian