



DAILY MENU

SUNDAY, 19 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 coleslaw, spiced apple sauce & red wine gravy

Spiced Lamb Curry Naanwich

with tomato chutney & mint yoghurt

Pork Belly Fried Rice DF

with fresh vegetables, coriander & roasted cashews

Lemon & Herb Salmon GF DF

with roasted broccoli, kale, mixed seeds & hazelnuts

3-Cheese Cauliflowers Fritters V

with rocket, baked cherry tomatoes & toasted pine nut salad

DINNER

4:00 PM - 7.30 PM

Slow Roasted Beef Brisket

with garlic mashed potato & roasted root vegetables

Malabari Fish Curry GF

with saddle tail snapper, served with saffron basmati rice

Spiced Lamb Moussaka

with aubergine, greek feta & bechamel sauce

Chicken & Mushroom Risotto GF

with spinach, parmesan & toasted pancetta

Spinach & Ricotta Cannelloni V

with house made napoletana sauce

Apple Strudel

with Chantilly cream

GF - Gluten Free

DF - Dairy Free

NF - Nut Free

V - Vegetarian