

**B**

# DAILY MENU

## FRIDAY, 16 OCTOBER 2020

### LUNCH

### 11:30 AM - 2:30 PM

|   |                            |
|---|----------------------------|
| <b>Berkshire Pork Shoulder Roll</b><br>with coleslaw, spiced apple sauce & house made red wine gravy. | \$11.95 MED<br>\$14.95 LRG |
| <b>Pulled Chicken Tostadas</b><br>with corn salsa, barbeque sauce & sriracha                          | \$5.95 EA                  |
| <b>Lemon &amp; Herb Baked Tasmanian Salmon</b> GF<br>with zucchini noodles & green pesto salad.       | \$16.95 EA                 |
| <b>Pea &amp; Mint Risotto</b> GF V<br>with pan fried halloumi.  | \$12.95 MED<br>\$15.95 LRG |
| <b>Loaded Mushroom Pizza</b><br>with tomato, bocconcini & chorizo,<br>or pumpkin, pesto & feta.       | \$5.95 EA                  |

### DINNER

### 4:00 PM - 7:30 PM

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| <b>Grass Fed Beef Brisket</b><br>with garlic mashed royal blue potatoes & seasoned steamed vegetables. | \$18.95 EA                 |
| <b>Free Range Chicken Korma Curry</b> GF<br>with long grain aged saffron basmati rice.                 | \$14.95 MED<br>\$16.95 LRG |
| <b>Pork Knuckle</b> DF<br>with garlic mashed royal blue potatoes & seasoned steamed vegetables.        | \$21.95 EA                 |
| <b>Baked Tasmanian Salmon &amp; Broccoli</b><br>with house made dill & mornay sauce.                   | \$16.95 MED<br>\$19.95 LRG |
| <b>Rigatoni Pasta</b> v<br>with spinach & pine nuts in a pesto cream sauce.                            | \$12.95 MED<br>\$15.95 LRG |
| <b>House Made Tiramisu</b>   | \$9.95 EA                  |

GF - Gluten Free

DF - Dairy Free

NF - Nut Free

V - Vegetarian