

**B**

# DAILY MENU

## WEDNESDAY, 16 SEPTEMBER 2020

### LUNCH

**11:30 AM - 2:30 PM**

<b>Grass Fed Beef Brisket Roll</b> with coleslaw & house made red wine gravy.	\$11.95 MED \$14.95 LRG
<b>Chicken Madras Curry</b> <sup>GF</sup> with fragrant long grain aged basmati rice.	\$14.95 MED \$16.95 LRG
<b>Salmon Pasta Bake</b> with rigatoni pasta, broccoli, peas & spinach, in a creamy dill sauce.	\$14.95 MED \$16.95 LRG
<b>Pumpkin &amp; Pea Risotto</b> <sup>GF V</sup> with spinach & crumbled feta.	\$12.95 MED \$15.95 LRG
<b>Miso Chicken Yakitori</b> <sup>DF</sup> with sushi rice, pickled ginger & sauteed sprouts.	\$14.95 EA

### DINNER

**4:00 PM - 7:30 PM**

<b>Berkshire Pork Shoulder</b> with lemon pepper roasted chat potatoes & seasoned steamed vegetables.	\$18.95 EA
<b>Beef Vindaloo Curry</b> <sup>GF</sup> with fragrant long grain aged basmati rice.	\$14.95 MED \$16.95 LRG
<b>Tandoori Chicken Maryland</b> <sup>GF</sup> with turmeric roasted cauliflower salad & cucumber raita.	\$14.95 EA
<b>Basil Pesto Glazed Tasmanian Salmon</b> <sup>GF</sup> with zucchini noodles & baked grape tomato salad.	\$16.95 EA
<b>Roasted Cauliflower</b> <sup>GF V</sup> with garlic & herb butter cream.	\$5.95 EA
<b>Eton Mess</b> with seasonal fruits, broken house made meringue & vanilla whipped cream.	\$9.95 EA

GF - Gluten Free

DF - Dairy Free

NF - Nut Free

V - Vegetarian