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DAILY MENU

FRIDAY, 20 NOVEMBER 2020

LUNCH

11:30 AM - 2:30 PM

Grass Fed Beef Brisket Roll with coleslaw & house made red wine gravy.	\$11.95 MED \$14.95 LRG
Green Vegetable Risotto GF V with broccoli, peas, asparagus, spinach & pan fried halloumi	\$12.95 MED \$15.95 LRG
Japanese Chicken Katsu DF with sushi rice, sauteed sprouts, edamame & pickled ginger.	\$14.95 EA
Miso Glazed Tasmanian Salmon DF with green tea soba noodles & pickled ginger salad.	\$16.95 EA
Spinach & 3-Cheese Gozleme v with ricotta, feta, mozzarella & mint, served with tzatziki.	\$12.95 EA

DINNER

4:00 PM - 7:30 PM

Berkshire Pork Shoulder with garlic mashed royal blue potatoes & seasoned steamed vegetables.	\$18.95 EA
Spanish Seafood Paella GF DF with local mussels, Shark Bay prawns, Tasmanian salmon & calamari.	\$16.95 MED \$19.95 LRG
Lemon & Herb Baked Tasmanian Salmon GF DF with roasted broccoli & brown rice salad.	\$16.95 EA
Lamb Rogan Josh Curry GF with fragrant long grain aged basmati rice.	\$14.95 MED \$16.95 LRG
Loaded Capsicum v with Moroccan couscous & mint yoghurt.	\$8.95 EA
House Made Tiramisu	\$9.95 EA

GF - Gluten Free

DF - Dairy Free

NF - Nut Free

V - Vegetarian