

**B**

# DAILY MENU

## MONDAY, 21 SEPTEMBER 2020

### LUNCH

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

<b>Slow Roasted Lamb Shoulder Roll</b> with coleslaw & house made red wine gravy.	\$12.95 MED \$15.95 LRG
<b>Pork Belly Stir Fry</b> <sup>DF</sup> with hokkien noodles, fresh vegetables, coriander & toasted cashews.	\$14.95 MED \$16.95 LRG
<b>Sticky Pork Ribs</b> <sup>DF</sup> with apple & fennel slaw.	\$16.95 EA
<b>Satay Chicken Skewers</b> <sup>DF</sup> with Asian rice noodle salad & house made peanut sauce.	\$14.95 EA
<b>Spaghetti Pesto</b> <sup>V</sup> with broccoli, spinach & peas, in a pesto cream sauce.	\$12.95 MED \$15.95 LRG

### DINNER

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

<b>Grass Fed Beef Brisket</b> with garlic mashed royal blue potatoes, honey roasted parsnip & steamed vegetables.	\$18.95 EA
<b>Free Range Chicken Saag Curry</b> <sup>GF</sup> with fragrant long grain aged basmati rice.	\$14.95 MED \$16.95 LRG
<b>Miso Glazed Tasmanian Salmon</b> <sup>DF</sup> with green tea soba noodles & pickled ginger salad.	\$16.95 EA
<b>Char Siu Chicken Maryland</b> <sup>DF</sup> with fragrant long grain aged basmati rice & seasoned steamed vegetables.	\$14.95 EA
<b>Casarecce Pasta</b> <sup>V</sup> with broccoli, peas & spinach, in a pesto cream sauce.	\$12.95 MED \$15.95 LRG
<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