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DAILY MENU

SUNDAY, 22 NOVEMBER 2020

LUNCH

11:30 AM - 2:30 PM

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| Grass Fed Beef Brisket Roll with coleslaw & house made red wine gravy. | \$11.95 MED \$14.95 LRG |
| Tandoori Baked Tasmanian Salmon GF with biryani salad & mint yoghurt. | \$16.95 EA |
| Pumpkin & Pea Risotto GF V with roasted pumpkin & crumbled feta. | \$12.95 MED \$15.95 LRG |
| Artisan Gluten Free Truffle Gnocchi GF V with spinach, sage & mushroom cream sauce. | \$12.95 MED \$19.95 LRG |
| Harissa Chicken Thighs with Moroccan couscous salad & tzatziki. | \$14.95 EA |

DINNER

4:00 PM - 7:30 PM

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| Berkshire Pork Shoulder with garlic mashed royal blue potatoes & seasoned steamed vegetables. | \$18.95 EA |
| Free Range Chicken Saag Curry GF with fragrant long grain aged basmati rice. | \$14.95 MED \$16.95 LRG |
| Pork Belly Pad Thai DF with spicy tamarind sauce & crushed peanuts. | \$14.95 MED \$16.95 LRG |
| Lemon & Herb Baked Tasmanian Salmon GF DF with roasted broccoli & brown rice salad. | \$16.95 EA |
| Baked Macaroni & Cheese V with vintage cheddar, mozzarella & parmesan. | \$12.95 MED \$15.95 LRG |
| Apple Strudel with vanilla whipped cream. | \$9.95 EA |

GF - Gluten Free

DF - Dairy Free

NF - Nut Free

V - Vegetarian