



# DAILY MENU

## FRIDAY, 27 MARCH 2020

A selection of delicious lunch & dinner options. Using only the freshest, seasonal ingredients, these meals are created daily by our in-house chefs.

### LUNCH

11:30 AM - 2:30 PM

Berkshire Pork Shoulder Roll	with kale slaw, spiced apple sauce & house made red wine gravy	\$11.95 SML \$14.95 LRG
Loaded Field Mushroom GF V	with spinach, ricotta, parmesan & mozzarella, served with rocket & baked grape tomato salad	\$9.95 EA
Chicken Teriyaki Bowl DF	with broccoli rice & pickled ginger	\$14.95 EA
Baked Tasmanian Salmon GF DF	with coconut & green curry, served with broccoli rice & fresh lime wedges	\$15.95 EA
Rigatoni Pasta	with braised beef cheek ragu in red wine, vegetables & grated parmesan	\$14.95 EA

### DINNER

4:00 PM - 7.30 PM

Slow Roasted Grass Fed Beef Brisket	with garlic rosemary roasted chat potatoes & seasoned steamed vegetables	\$18.95 EA
Spanish Chicken Maryland GF DF	with long grain aged saffron basmati rice	\$14.95 EA
Lamb Rogan Josh Curry GF	with long grain aged saffron basmati rice	\$14.95 SML \$16.95 LRG
Lemon & Herb Baked Salmon GF DF	with freshly made garden salad & tartare sauce	\$15.95 EA
Macaroni & Cheese V	with truffle oil	\$12.95 SML \$15.95 LRG
Lemon Delicious Pudding	with Chantilly cream	\$7.95 EA

GF - Gluten Free

DF - Dairy Free

NF - Nut Free

V - Vegetarian