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# DAILY MENU

## THURSDAY, 14 OCTOBER 2021

### LUNCH

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

Slow Roasted Berkshire Pork Shoulder Roll with fresh coleslaw, & house made red wine gravy.	13 M 17 L
Spanish Seafood Paella <sup>GF DF</sup> with local mussels, Shark Bay prawn, calamari & Tasmanian salmon.	21 M 25 L
Japanese Pork Ramen with dried mushrooms & egg noodles.	17
Free Range Chicken Stir Fry <sup>DF</sup> with hokkien noodles, fresh vegetables	15 M 19 L
Tandoori Baked Tasmanian Salmon with couscous salad, fresh cucumber & tomato raita.	23
Artisan Gluten Free Truffle Gnocchi <sup>GF V</sup> with arugula, bocconcini, sundried tomatoes, basil pesto & toasted pine nuts.	19
Loaded Thai Pumpkin Soup with chilli cashews, coconut cream, chilli & coriander.	15

### DINNER

**4:00 PM - 7.30 PM**

Stuffed Rolled Pork Belly with apricot, pistachio & herb crumbs, served with garlic rosemary roasted chat potatoes & seasoned steamed vegetables.	25
Creamy Chicken & Porcini Pasta Bake with grated parmesan.	19 M 23 L
Artisan Gluten Free Truffle Gnocchi <sup>GF</sup> with braised beef cheek ragu in red wine & vegetables.	21 M 25 L
Miso Glazed Tasmanian Salmon <sup>DF</sup> with roasted vegetable & brown rice salad.	23
Baked Macaroni & Cheese <sup>V</sup> with vintage cheddar, mozzarella & parmesan.	15 M 19 L
House Made Apple Crumble with vanilla whipped cream.	13

GF - Gluten Free

DF - Dairy Free

NF - Nut Free

V - Vegetarian