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DAILY MENU

SUNDAY, 18 OCTOBER 2020

LUNCH

11:30 AM - 2:30 PM

Berkshire Pork Shoulder Roll with coleslaw, spiced apple sauce & house made red wine gravy.	\$11.95 MED \$14.95 LRG
Buttermilk Chicken Burger with coleslaw, house made guacamole & tomato chutney.	\$12.95 EA
Miso Baked Tasmanian Salmon ^{DF} with green tea soba noodle salad & sesame dressing.	\$16.95 EA
Rigatoni Pasta ^v with asparagus, spinach & peas, in a pesto cream sauce.	\$12.95 MED \$15.95 LRG
Loaded Field Mushrooms ^{GF V} with spinach, ricotta & melted mozzarella.	\$7.95 EA

DINNER

4:00 PM - 7:30 PM

Grass Fed Beef Brisket with garlic mashed royal blue potatoes & honey glazed baby carrots.	\$18.95 EA
Spiced Lamb Moussaka ^{DF} with aubergine, crumbled feta & bechamel sauce.	\$19.95 EA
Free Range Chicken Tikka Masala Curry ^{GF} with long grain aged saffron basmati rice.	\$14.95 MED \$16.95 LRG
Asian Marinated Tasmanian Salmon ^{DF} with rice noodle salad & sticky sweet chilli soy dressing.	\$16.95 EA
Baked Cauliflower & Cheese ^v with vintage cheddar, parmesan & mozzarella.	\$14.95 MED \$16.95 LRG
Eton Mess with seasonal fruits, broken house made meringue & vanilla whipped cream.	\$9.95 EA

GF - Gluten Free

DF - Dairy Free

NF - Nut Free

V - Vegetarian