

**B**

# DAILY MENU

## THURSDAY, 22 JULY 2021

### LUNCH

### 11:30 AM - 2:30 PM

Slow Roasted Grass Fed Beef Brisket Roll with fresh coleslaw & house made red wine gravy.	11 M 15 L
Pulled Pork Steamed Bao with Asian slaw & sticky sweet chilli soy sauce.	9
Miso Glazed Tasmanian Salmon <sup>DF</sup> with green tea soba noodles, cabbage, edamame & spring onion salad.	21
Artisan Gluten Free Truffle Gnocchi <sup>GF</sup> with braised beef cheek ragu in red wine & vegetables.	21 M 25 L
Pea & Mint Risotto <sup>GF V</sup> with fresh ricotta.	15 M 19 L
Japanese Beef Ramen <sup>DF</sup> with bamboo shoots, spring onion & black fungus.	17
Rigatoni Caponata <sup>V</sup> with mediterranean vegetables.	15 M 19 L
Loaded Beef & Tomato Soup with house made croutons, peas, beans & parmesan.	15

### DINNER

### 4:00 PM - 7.30 PM

Slow Roasted Berkshire Pork Shoulder with garlic mashed royal blue potatoes, honey glazed baby carrots & steamed vegetables.	21
Free Range Chicken Stir Fry <sup>DF</sup> with hokkien noodles, fresh vegetables & toasted cashews.	15 M 19 L
Master Stock Beef Ribs <sup>DF</sup> with garlic mashed royal blue potatoes & steamed vegetables.	23
Harissa Baked Tasmanian Salmon with Moroccan couscous salad & mint yoghurt.	21
Free Range Chicken Tikka Masala Curry <sup>GF</sup> with fragrant long grain aged basmati rice.	15 M 19 L
Broccoli & Three Cheese Bake <sup>V</sup> with vintage cheddar, parmesan & mozzarella.	15 M 19 L
House Made Tiramisu with sponge fingers, Marsala wine & vanilla whipped cream.	13

GF - Gluten Free

DF - Dairy Free

NF - Nut Free

V - Vegetarian