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DAILY MENU

THURSDAY, 25 NOVEMBER 2021

LUNCH

11:30 AM - 2:30 PM

Slow Roasted Berkshire Pork Shoulder & Roasted Turkey Buff with fresh coleslaw & house made red wine gravy, in a roll.	13
Togarashi Baked Tasmanian Salmon ^{DF} with Asian slaw, edamame & sesame dressing.	23
Free Range Chicken Biryani ^{GF} layered with Indian spices, chilli & coriander.	15 M 19 L
Japanese Pork Ramen ^{DF} with egg noodles, assorted mushrooms & bamboo shoots.	17
Artisan Gluten Free Truffle Gnocchi ^{GF V} with arugula, sundried tomatoes & bocconcini.	21 M 25 L
Crumbed Saddle Tail Snapper Burrito with brown rice, house made guacamole, tomato salsa, black beans, sour cream & cheddar.	19

DINNER

4:00 PM - 7.30 PM

Slow Roasted Berkshire Pork Shoulder	25
Stuffed Turkey Breast with Cranberry & Brie with garlic mashed royal blue potatoes, honey glazed baby carrots & steamed vegetables.	27
Nepalese Chicken Curry ^{GF} with fragrant long grain aged basmati rice.	15 M 19 L
Chicken & Almond Tortellini with mushroom & spinach, in a parmesan cream sauce.	21 M 25 L
Pepper Crusted Beef Sirloin with garlic mashed royal blue potatoes, honey glazed baby carrots & steamed vegetables.	25
Char-grilled Peri Peri Chicken Breast ^{GF} with turmeric garlic fried rice & mint cucumber salad.	17
Spinach & Ricotta Cannelloni ^V with house made napoletana sauce.	17
Lemon & Herb Baked Tasmanian Salmon ^{GF} with zucchini noodles, grape tomato & pesto salad.	23
Rice Pudding & Rhubarb Almond Crumble	13
Pumpkin Custard Pie with vanilla whipped cream.	13

GF - Gluten Free

DF - Dairy Free

NF - Nut Free

V - Vegetarian