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DAILY MENU

TUESDAY, 4 MAY 2021

LUNCH

11:30 AM - 2:30 PM

Berkshire Pork Shoulder Roll with coleslaw & house made red wine gravy.	12 MED 15 LRG
Pork Belly Stir Fry ^{DF} with hokkien noodles, fresh vegetables, coriander & toasted cashews.	15 MED 18 LRG
Lemon & Herb Baked Tasmanian Salmon ^{GF} with zucchini noodles, rocket & pesto salad.	20 EA
Pumpkin & Pea Risotto ^{GF V} with spinach & crumbled feta.	15 MED 18 LRG
Three Cheese Cauliflower Fritters ^v with house made guacamole.	13 EA

DINNER

4:00 PM - 7.30 PM

Grass Fed Beef Brisket with garlic mashed royal blue potatoes & seasoned steamed vegetables.	20 EA
Free Range Chicken Tikka Masala Curry ^{GF} with fragrant long grain aged basmati rice.	15 MED 18 LRG
Artisan Gluten Free Truffle Gnocchi ^{GF} with braised beef cheek ragu in red wine & vegetables.	18 MED 22 LRG
Tandoori Baked Tasmanian Salmon ^{GF} with fragrant long grain aged basmati rice & seasoned steamed vegetables.	20 EA
Baked Cauliflower & Cheese ^v with vintage cheddar, parmesan & mozzarella.	15 MED 18 LRG
Apple & Rhubarb Crumble with vanilla whipped cream.	13 EA

GF - Gluten Free

DF - Dairy Free

NF - Nut Free

V - Vegetarian