

# B

## LUNCH MENU

### DAILY SPECIAL

#### SLOW ROASTED PORK OR BEEF ROLL

A choice of slow roasted pork shoulder or grass-fed beef brisket served on a soft roll with coleslaw, house-made red wine gravy and a choice of condiments.

15

#### LEMON & HERB TASMANIAN SALMON 27

Served with rainbow carrots, fennel & radicchio salad, GF

#### BRAISED BEEF CHEEKS & VEGETABLES IN RED WINE 25

With gruyere & cauliflower gratin. GF

#### GREEK LAMB MOUSSAKA 25

With aubergine & bechamel sauce served with peas & snow pea garden salad GF

#### ASIAN STICKY SOY BBQ PORK RIBS 25

Served with chinese fried rice

#### CHINESE FREE RANGE SZECHUAN CHICKEN 23

Served with chinese fried rice

#### ITALIAN CONTINENTAL PANINI 15

With house made pesto, salami, ham, mortadella, swiss cheese, rocket & sundried tomatoes

#### PUMPKIN & CARROT LOADED SOUP 15

with goats cheese, chopped parsley and house-made croutons

#### FREE-RANGE CHICKEN BONE BROTH 7

House-made with free-range chicken, celery, onion, leek, turmeric, ginger & apple cider vinegar.

GF - Gluten-Free

DF - Dairy-Free

NF - Nut-Free

VE - Vegetarian

V - Vegan

FRIDAY, 2 AUGUST 2024

11:30 AM - 2:30 PM