



SENIORS MENU

LUNCH

11.30-2.30

Sweet potato and coriander soup with toasted bread **12**

Garlic prawns in a cream and white wine sauce with
Basmati rice and salad **17 gf**

Loaded pulled pork nachos topped with a black bean salsa, house smashed avo and sour cream.
17 gf / v avail

BLT burger- crispy bacon, lettuce, tomato and chefs burger sauce served with chips **17**

Penne pasta with sundried tomato, spinach and vegetable
in a house made Napoli sauce. **17 vgn**

Fish and chips Beer battered or grilled **17**

Pumpkin, fetta and quick pickled beetroot salad with spiced nuts and balsamic dressing **17**

GROUP ROAST OF THE DAY \$26 per head

Minimum 30 people

Roast of the day with roast potatoes, roast carrots, peas, broccolini and gravy followed with
chefs dessert plus tea and percolated coffee.

*Group roasts require confirmation of numbers one week in advance. No cancellations

gf- gluten free / gfa- gluten free available / v- vegetarian / vgn-vegan / vgno- vegan option