



SENIORS MENU

LUNCH

11.30 - 2.30

Garlic prawns in a cream and white wine sauce and 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 served with salad, beer battered chips, tartare, and lemon. **17**

Super salad- Pumpkin, fetta, quick pickled beetroot, quinoa chop salad with mixed nuts and balsamic dressing **22.5 gf, v, vgn 17**

GROUP ROAST OF THE DAY \$26 per head

Minimum 30 people. Group roasts require confirmation of numbers one week in advance. No cancellations.

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

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