



# SENIORS MENU

2 Course \$17 | 3 Course \$22

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AVAILABLE MONDAY - FRIDAY

Order the 2 or 3 course meal during lunch and receive a \$5 voucher.  
(Not valid for use towards payment of meal)

2 Course \$17 | 3 Course \$22

## Entree

Garlic bread

Garlic cheese bread

Duck spring rolls w coriander & spring onion salad w hoisin dipping sauce (df)

Grilled house flatbread w choice of single dip, roasted peppers & marinated olives (vo, dfo)

Panko crumbed calamari w smoked paprika aioli & fresh lemon cheek (df)

## Mains

Caesar salad w baby cos hearts, crispy pancetta, parmesan cheese, poached egg & garlic croutons (v, dfo, nf)

Roasted beetroot salad w rocket, Persian fetta, butternut pumpkin, Spanish onion, Israeli cous cous & balsamic reduction (v, gfo)

Panko crumbed chicken fillet (Classic Parma) w Virginia ham, Napoli sauce, melted mozzarella, house salad & chips

Crumbed salt bush lamb cutlet w white bean cassoulet, courgette ribbons & chimichurri dressing

Mango beer-battered flathead tails w chips, house salad, tangy lemon & dill mayo (df, nf)

Fusilli w pork & fennel meatballs, slow cooked in Napoli sauce w black olives & homemade ricotta (dfo, nf)

Creamy chicken & button mushroom rigatoni w Pizza Shape crumbs (nf)

Minute steak w house salad, chips & your choice of mushroom, gravy or pepper sauce

## Dessert

Ice cream w topping

Chocolate mousse

Dessert of the day – see your wait staff

All prices are GST inclusive. Please note that all menu items are subject to seasonal availability.  
Our chef and his team will be more than happy to make any necessary changes to accommodate any specific dietary requirements, so please advise staff prior to ordering your meal. Please advise we do not split bills.

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(V) – Vegetarian • (VG) – Vegan • (GF) – Gluten Free • (NF) – Nut Free • (VGO) – Vegan Option •  
(DF) – Dairy Free • (GFO) – Gluten Free Option • (DFO) – Dairy Free Option