



SENIORS MENU

Lunch: Monday - Friday

Not available Public Holidays

Option 1 - Main course and entree or dessert **\$17**

Option 2 - All 3 courses **\$21**

ENTREES

Garlic bread

Soup of the day with grilled bread

MAINS

Traditional fish and chips (battered or grilled) with lemon wedge, tartare sauce and a petit salad

Chicken schnitzel with seasoned chips and a petit salad (add parma topping \$2.50)

Pan fried lemon and thyme chicken breast with creamy mash, mixed mushrooms and gravy

Penne bolognese with fresh herbs and parmesan

DESSERTS

Creamy chocolate mousse GF

Pavlova with whipped cream and mixed berry compote

KIDS MEALS

\$12.50

12 years and under - includes a main meal and dessert

Pasta bolognese

Fish and chips DF

Crispy calamari and chips DF

Nuggets and chips

Cheeseburger and chips

KIDS DESSERTS

Creamy chocolate mousse

Vanilla ice cream with available topping (ask your wait staff)

SIDES TO SHARE

Crispy seasoned steak fries & garlic herb aioli DF

\$7.50

Garden salad dressed with citrus vinaigrette V/GF/DF

\$7.50

Seasonal steamed vegetables with herb butter V/GF

\$7.50

Buttery mash with rich peppered gravy

\$7.50

Crispy seasoned wedges with sweet chilli and sour cream

\$10.00

DESSERTS

Warm sticky date pudding, butterscotch sauce and vanilla ice cream

\$11

Italian Tiramisu with espresso sponge fingers, anglaise and choc wafer

\$11

Creamy chocolate mousse cup with whipped cream

\$6

All prices are GST inclusive. Please be advised we do not split bills. Please note that all menu items are subject to seasonal availability.
Any specific dietary requirements, please advise one of our staff and our Chef will make any necessary change to accommodate.

Please note that we have a 10% surcharge for the total bill on public holidays.

V Vegetarian VG Vegan GF Gluten Free DF Dairy Free VGO Vegan Option