

# seniors menu

2 course 19 | 3 course 21

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## entrée

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### Soup of the Day

Soup of the day served with a dinner roll

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## lunch

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### Classic Roast Beef

6-hour oven roasted beef bola blade accompanied with seasonal Winter roast vegetables and a demi-glaze

### 200g Rump Steak

Cooked to your liking, served with seasonal Winter roast vegetables or house salad and traditional fat cut chips with a demi-glaze

### Battered Barramundi

Battered Barramundi served with Winter roast vegetables or house salad and traditional fat cut chips with a homemade tartare sauce

### Gourmet Herb & Honey Lamb Sausages

Honey & rosemary infused sausages served with creamy mash, buttered peas, Spanish onion and gravy

### Asian Inspired Vegetarian Stir Fry

Tasty wok-tossed Asian vegetables mixed with vermicelli noodles, sweet chilli and traditional soy sauce (V)

Add herb marinated chicken **4.5**

Add butterflied prawns **6.5**

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## dessert

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### Australian Traditional Pavlova

Pavlova served with whipped cream, passionfruit coulis and raspberry dust

### Chocolate Mousse

Fluffy chocolate mousse served with whipped cream and indulgent chocolate flakes

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Available Monday-Friday from 11am-3pm

10% surcharge applies on Public Holidays.

Although not all dietary needs can be catered for, please let our friendly staff know of any requirements you may have and we will do our best to cater for you.