SENIORS

MONDAY - FRIDAY LUNCH & DINNER

1 Course \$17 | 2 Course \$21 | 3 Course \$25

STARTERS

Garlic Bread
Soup of the Day

MAIN

Roast of the Day (GFO,DF)
Crumbed Whiting (DF)
Chicken Parmigiana with Ham
150g Porterhouse, Fried Egg and Chips (GFO, DF)
Creamy Bacon Carbonara

DESSERTS

House Sundae (GFO)
Apple Crumble
Sticky Date Pudding

10% surcharge applies to all purchases on public holidays.

(V) vegetarian (VV) vegan (GF) gluten friendly (GFO) gluten free option (L) lactose free (LFO) lactose free option (DF) dairy free

Our menus contain many food allergens and intolerances. All food items are prepared in the same kitchen, handling ingredients made from wheat, cereals containing gluten, milk, tree nuts, peanuts, crustaceans, fish, sesame seeds, eggs, soybeans and lupins. Whilst all reasonable efforts are taken to accommodate individual guest dietary needs, we cannot guarantee our food will be 100% allergen free. Selected dishes can be prepared without the addition of wheat, gluten or dairy, however, we cannot guarantee traces will not remain. Please do not hesitate to alert our staff with any specific dietary requirements.

