

SENIOR MENU

1-course \$20 | 2-course \$25 | 3-course \$29

ENTRÉE

Soup of the Day
Ask our team for today's flavour

Garlic Bread Classic toasted garlic loaf

MAINS

Roast of the Day (GFO)
Ask our team for today's flavour

Half Chicken Schnitzel
Crumbed, served with chips & salad or vegetables

Half Chicken Parmi (+\$1)
Crumbed schnitzel, Napoli sauce, ham & cheese, served with chips & salad or vegetables

Fish & Chips
Served with tartare sauce

Tagliatelle Carbonara
Creamy bacon & mushroom sauce, served with parmesan cheese

Vegetarian Tagliatelle (V)
Mushroom, red onion, olives, capsicum & spinach in tomato ragu sauce with parmesan cheese

DESSERTS

House Sundae Served with your choice of topping

Cheesecake
Ask our team for today's flavour

Sticky date pudding
Served with butterscotch sauce & ice cream

10% surcharge applies to all purchases on public holidays.

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