



Three Course Spring Dinner Special \$49.00

Choose either three courses or two courses with a glass of house wine, beer, soft drinks or juice

ENTRÉE

Soup of the day with homemade crusty bread roll (V, ♥)

Spiced lamb croquettes with minted yogurt (L, N, V)

Salt and pepper chilli squid, on rocket, cherry tomato and carrot salad with lime aioli (G, L, N)

Turkish bread with hummus, and semi dried tomato dip (V, L, N)

Bruschetta Trio toasted baguette brushed with garlic olive oil topped with Persian feta; tomato and semi dried tomato; pickled eggplant (V, N)

MAIN COURSE

200gr Sirloin steak, hand cut potato wedges, rocket garnish with herb and garlic butter (G, N)

Garlic and thyme marinated chicken breast with grilled polenta, green beans and chasseur sauce (L, N)

Indian spice crusted Salmon fillet chickpea, cucumber, red onion and tomato salad, mint yogurt (N, G)

Lamb shank, slow braised in red wine with mash potato and green beans (N)

Pumpkin, brie and macadamia nut filo pastry parcel with steamed asparagus and garlic cream (V)

DESSERTS

Vanilla bean panna cotta with berries and raspberry coulis (G, N)

Chocolate Jaffa mousse with fresh cream and orange segments (G, N)

White chocolate and macadamia nut cheesecake with fresh cream

Sticky date pudding with butterscotch sauce and double cream (N)

Fresh Lemon Tart with raspberry coulis and fresh cream (N)



Please note senior's card and other discount vouchers cannot be used in conjunction with this offer

(G) -Gluten Free
(L) -Lactose Free
(N)-Nut Free
(V)-Vegetarian
(♥)-Healthy Option

