

BLACKBOARD

LUNCH SPECIALS

Roast Of The Day (GF DF) roast potatoes roast pumpkin baby peas gravy	21.5
Garlic Prawns (GF) white wine & garlic cream sauce bok choy steamed rice	22.5
Battered Fish of the Day battered fish house salad chips tartare	23.5
Bangers & Mash pork sausages caramelized onion apple gravy	21.5
Rissoles tomato & onion gravy mash peas	21.5
Black Pepper Beef marinated beef black pepper & garlic sauce mushrooms steamed rice	26.5
Moussaka (V) fried eggplant potato tomato bechamel cheese	22.5

(V) VEGETARIAN | (VG) VEGAN | GLUTEN FRIENDLY (GF) | DAIRY FREE (DF) | (O) AVAILABLE UPON REQUEST

Please let our team know if you have any allergies or dietary requirements.

All dishes are prepared in our kitchen; trace amounts of allergens may still be present.

There is a body of evidence developing that frying food in seed oils carries a range of health risks. To minimise these risks, and to maximise deliciousness, we're using beef tallow in our deep fryers. If for cultural, religious or dietary reasons you would prefer your meal prepared using a non-meat alternative, please advise your server and we'll happily accommodate your preferences.

All main meal prices are member pricing, non members can choose to add \$5 to advertised price or ask your server about signing up as a member for \$2.



\$25 Senior LUNCH

Monday - Friday

Any blackboard special item plus
receive a schooner of selected tap
beer, 150ml house wine or soft drink.

Craving something sweet?

Add an apple crumble with
custard for only \$7!

Available from 12pm-2pm in The Grill Restaurant
Available from 12pm-2pm in The Grill Restaurant only.