

BLACKBOARD LUNCH SPECIALS

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

(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.



\$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 11:30am - 2pm in The Grill Restaurant only.
Available from 12pm-2pm in The Grill Restaurant only.