

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
Cottage Pie savoury beef peas mash potato parmesan cheese	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.

BLACKBOARD DINNER SPECIALS



Roast Of The Day (GF DF) roast potatoes roast pumpkin baby peas gravy	25.5
Garlic Prawns (GF) white wine & garlic cream sauce bok choy steamed rice	26.5
Battered Fish of the Day battered fish house salad chips tartare	27.5
Bangers & Mash pork sausages caramelized onion apple gravy	25.5
Rissoles tomato & onion gravy mash peas	25.5
Cottage Pie savoury beef peas mash potato parmesan cheese	30.5
Moussaka (V) fried eggplant potato tomato bechamel cheese	26.5

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