

# BLACKBOARD LUNCH SPECIALS



<b>Roast Of The Day</b> (GF   DF) roast potatoes   roast pumpkin   baby peas   gravy	21.5
<b>Garlic Prawns</b> (GF) white wine & garlic cream sauce   bok choy   steamed rice	22.5
<b>Battered Fish of the Day</b> battered fish   house salad   chips   tartare	23.5
<b>Bangers &amp; Mash</b> lamb sausage   garlic and parsley mash   caramelised onion   red wine sauce	21.5
<b>Rissoles</b> tomato & onion gravy   mash   peas	21.5
<b>Cottage Pie</b> savoury beef   peas   mash potato   parmesan cheese	26.5
<b>Moussaka</b> (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 only.