

BLACKBOARD LUNCH SPECIALS

Roast Of The Day (GF | DF) 23.5
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
lamb sausage | garlic & parsley mash
caramelised onion | red wine sauce

Rissoles 26.5
tomato & onion gravy | mash | peas

Cottage Pie 26.5
savoury beef | peas | mash potato | parmesan cheese

Moussaka (V) 22.5
fried eggplant | potato | tomato | bechamel | cheese

Cajun Spiced Swordfish 27.5
steamed rice | avocado & coconut dressing
asian slaw | lime

(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.

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.

◆ THE GRILL ◆

\$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 any of our desserts
for only \$5!

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