

B

DAILY MENU

THURSDAY, 29 JULY 2021

LUNCH

11:30 AM - 2:30 PM

Slow Roasted Grass Fed Beef Brisket Roll with fresh coleslaw & house made red wine gravy.	11 M 15 L
Free Range Chicken Biryani ^{GF} layered with Indian spices, coriander & chilli.	15 M 19 L
Thai Green Chicken Curry ^{GF} with fragrant long grain aged basmati rice.	15 M 19 L
Casarecce Caponata ^V with vegetables, olives, grape tomato & fresh basil.	15 M 19 L
Japanese Pork Ramen with bamboo shoots, black mushrooms & spring onions.	17
Loaded Beef & Tomato Soup with peas, parmesan, beans & house made croutons.	15

DINNER

4:00 PM - 7.30 PM

Slow Roasted Berkshire Pork Shoulder with garlic mashed royal blue potatoes, honey glazed baby carrots & steamed vegetables.	21
Peri Peri Chicken Halves ^{GF} with turmeric garlic fried rice & peri peri sauce.	23
Free Range Chicken Tikka Masala Curry ^{GF} with fragrant long grain aged basmati rice.	15 M 19 L
Baked Cauliflower & Cheese ^V with vintage cheddar, mozzarella & parmesan.	15 M 19 L
Chicken & Almond Tortellini ^V with red pesto, rocket, sundried tomatoes & bocconcini.	19 M 23 L
Apple Strudel with vanilla whipped cream.	13

GF - Gluten Free

DF - Dairy Free

NF - Nut Free

V - Vegetarian