

Seniors

\$25 TWO COURSE MEAL

*Choice of either Entrée and Main or Main and Dessert
Monday to Thursday 12:00 – 14:00*

TO START

Sourdough

Toasted with garlic & herb butter (V)

ENTRÉE

Caesar Salad

*Baby cos, poached egg,
parmesan, anchovies, croutons*

Chicken Bites

*Crispy fried chicken,
aioli sauce, lemon*

MAINS

Chicken Schnitzel

Chips, lemon wedges, gravy

Fish & Chips

*Beer battered barramundi, garden
salad, chips, tartare sauce, lemon*

Pesto Linguine (V)

*Cherry tomato, zucchini,
broad beans, chilli, garlic*

DESSERT

Coffee Dark Chocolate Dome (LG)

Roasted hazelnut, caramel gel

Fruit Plate (V) (LG)

Seasonal cut fruit & berries

(LG) Low Gluten (I) Imported Seafood (V) Suitable for Vegetarian

Food allergies: Please note that we take every precaution when accommodating special meal requirements. However, we handle the following known allergens in our kitchens: **Wheat (gluten), barley (gluten), oats (gluten), rye (gluten), fish, shellfish, crustaceans, molluscs, soy products, eggs, milk and dairy products, lupin, sesame, peanuts, macadamia, pecan, cashew, hazelnut, pistachio, pine nuts, walnuts, almonds and Brazil nuts.**

Please be aware that not all ingredients are listed in the dish description. If you have an allergy, kindly inform our friendly staff so that we can assist you in making a suitable meal choice. We will do our best to accommodate customer requests, but please be advised that the decision to consume a meal rests on personal responsibility as we cannot guarantee that the food is entirely free from any known allergens.