

# THE brasserie

## NOVEMBER LUNCH MENU

STARTS WEDNESDAY 1ST NOVEMBER

**\$16**

### **HOMEMADE POT PIE OF THE DAY**

served with creamy mashed potato, seasonal vegetables and gravy

### **FISH OF THE DAY**

served with chips, fresh garden salad and tartare sauce

### **ROASTED SWEET POTATO & PUMPKIN SALAD** (V) (H) (GF)

with macadamia nuts, potato, feta cheese, capsicum, sundried tomato & a honey mustard dressing

### **GARLIC BUTTER BATTERED CAULIFLOWER**

tossed through a sweet and sour sauce and served with vegetable fried rice

**\$19**

### **SCOTCH FILLET**

100 day aged grain-fed scotch fillet with chips and salad served with pepper sauce (GF without sauce and chips)

### **GRILLED BARRAMUNDI** (GF) (H)

served on our sweet potato & pumpkin salad with honey mustard dressing

### **WORCESTERSHIRE & CRACKED BLACK PEPPER THICK BEEF SAUSAGES** (GF) (without gravy)

served with mashed potato and onion gravy

### **CHICKEN FILO PARCEL**

filled with spinach and cream cheese served with chips and salad

### **ROAST PORK** (GF)

Spring Grove roasted pork served with baked vegetables, apple sauce, crackling and gravy (GF gravy available)

(GF) = gluten-free

(H) = healthy option

(V) = vegetarian

**DESSERTS**  
\$2.50

**GRAB A FREE GRUB LAB KIDS ACTIVITY PACK  
WITH ANY KIDS MEAL**

ASK THE CASHIER ABOUT OUR DELICIOUS KIDS MEALS AND FUN  
ACTIVITY PACKS THAT EVERYONE WILL ENJOY!

**GLUTEN FREE  
GRAVY AVAILABLE**

Please ask at service area

**BREAD  
ROLL**  
\$1.60

A surcharge of 20% applies on all public holidays (excluding ANZAC Day)