

THE brasserie

DECEMBER LUNCH MENU

STARTS FRIDAY 1ST DECEMBER

\$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

GREEK SALAD (V)

VEGETABLE LASAGNE (V)

served with chips and salad

\$19

GREEK SALAD (V)

served with salt and pepper prawns

SCOTCH FILLET (GF) (without sauce and chips)

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

SESAME CRUSTED SALMON (GF)

served with lemon caper butter and served with chips and salad

HONEY BAKED HAM (GF) (without sauce)

served with baked vegetables

CHICKEN SCHNITZEL

with Gypsy style cream sauce and 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)