

THE brasserie

JANUARY LUNCH MENU

STARTS MONDAY 1ST JANUARY

\$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

CAESAR SALAD (GF) *(without croutons)*

CURRY CHICKEN SAUSAGES (GF)

served with mashed potato and vegetables

\$19

CAESAR SALAD

served with tempura prawns

SCOTCH FILLET (GF) *(without sauce and chips)*

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

BAKED POTATO (GF)

with chilli con carne, sour cream and salad

ROAST PORK (GF)

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

(GF) = gluten-free

(♥) = healthy option

(V) = vegetarian

DESSERTS
\$2.50

**BREAD
ROLL**
\$1.60

**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

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