THE brasserie MAY LUNCH MENU STARTS WEDNESDAY 1 MAY

\$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

TOFU STIR FRY (Y) served with Singapore noodles

LAMBS FRY AND BACON (GF) (without onion gravy)

served with creamy mashed potato, seasonal vegetables and onion gravy

\$19

GRILLED BARRAMUNDI (Without chips)

served with chips and salad, hollandaise sauce and a lemon wedge

MACADAMIA STUFFED CHICKEN MINI ROAST

served with creamy mashed potato, seasonal vegetables and gravy

SEAFOOD BASKET

a selection of battered fish, calamari and salt and pepper prawns served with chips, salad, tartare sauce and a lemon wedge

ROAST PORK REGULAR (GF)

Spring Grove roasted pork served with baked vegetables, apple sauce, crackling and gravy (GF gravy available) *LARGE \$22*



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