# 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)