

# 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** (V)

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** (GF) (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**

(GF) = gluten-free

(H) = healthy option

(V) = vegetarian

(Vg) = vegan

**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**

All items may contain traces of eggs, nuts or gluten as these products are used in our kitchen. Please advise your waiter of any dietary requirements. A surcharge of 20% applies on all public holidays (excluding ANZAC Day).