

# THE brasserie

## AUGUST LUNCH MENU

STARTS THURSDAY 1 AUGUST

**\$16.50**

### 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

### WHOLE BAKED POTATO (GF)

topped with Bolognese sauce, grated cheese and sour cream, served with garden salad

### VEGETABLE LAKSA (V) (HF)

with tofu in a mild laksa soup with bean shoots & herbs

**\$19.50**

### CRISPY BEEF STIR FRY

served with seasonal vegetables and garlic rice

### CHICKEN LAKSA (HF)

with chicken fillet in a mild laksa soup with bean shoots & herbs

### LAMB SHANK (GF)

marinated in a root vegetable, tomato and red wine jus served with creamy mashed potato and green beans

### ROAST PORK REGULAR (GF)

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

## COOKED TO ORDER STEAKS

### 300G TENDER 100 DAY GRAIN FED (MSA) RIVERINE SCOTCH FILLET

served with chips and salad or  
mash potato and vegetables

**\$36**

### 250G SIRLOIN (YP - YOUNG PRIME)

served with chips and salad or  
mash potato and vegetables

**\$29**

### SURF & TURF IT - PRAWN SKEWER

skewer of grilled prawns with hollandaise sauce

**\$16**

(GF) without fries

(GF) = gluten-free

(HF) = healthy option

(V) = vegetarian

(Vg) = vegan

ASK THE CASHIER ABOUT OUR DELICIOUS MEALS FOR THE  
KIDS AND FUN GRUB LAB ACTIVITY PACKS THAT  
EVERYONE WILL ENJOY!

GLUTEN FREE  
GRAVY AVAILABLE

Please ask at service area

BREAD  
ROLL  
\$1.60

DESSERTS  
\$2.50

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).