

THE brasserie

JULY LUNCH MENU

STARTS MONDAY 1 JULY

\$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

MINISTRONE SOUP

served with a half baguette

VEGETABLE LASAGNE

served with chips and salad

\$19

CHICKEN CHEESE AND CHIVE RISsoles

served with creamy mashed potato and seasonal vegetables

GRILLED BARRAMUNDI

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

THICK BEEF SAUSAGES (without gravy)

served with creamy mashed potato, vegetables and onion gravy

NASI GORENG

Indonesian style fried rice with beef and pork mince topped with a fried egg

ROAST PORK REGULAR

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

 = gluten-free

 = healthy option

 = vegetarian

 = 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).