

THE brasserie

DECEMBER LUNCH MENU

STARTS MONDAY 2 DECEMBER

\$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

ROAST VEGETABLE SALAD (V) (add grilled chicken \$3)

with halloumi, caramelised onion and beetroot chutney

VEGETABLE LASAGNE

served with chips and salad

\$19.50

SEAFOOD BASKET

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

CHICKEN KYIV

with chips and salad or mashed potato and vegetables

HONEY BAKED HAM

served with roast vegetables and gravy

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

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

\$36

served with chips and salad or mash potato and vegetables

250G SIRLOIN (YP - YOUNG PRIME)

\$29

served with chips and salad or mash potato and vegetables

(GF) without fries

GRILLED RED EMPEROR

\$27

served with tartare sauce and chips and salad or mash potato and vegetables

add to your steak! **PRAWN SKEWER**
skewer of grilled prawns with hollandaise sauce

\$16

(GF) = gluten-free

(H) = 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).