brasserie FEBRUARY LUNCH MENU

STARTS MONDAY 3 FEBRUARY

M \$16.50 G \$18.50

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

CAESAR SALAD (add salt & pepper calamari \$3)

cos lettuce, bacon, croutons, parmesan cheese and Caesar dressing

MIXED VEGETABLE CURRY (1)

served with steamed rice and a pappadum

M \$19.50 G \$21.50

SEAFOOD BASKET

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

ITALIAN STYLE MEATBALLS

with penne ratatouille

CHICKEN SCALLOPINI

chicken fillet in a creamy sauce served with steamed rice

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 M \$22 G \$27

COOKED TO ORDER

(GF) without fries

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

served with chips and salad or mash potato and vegetables

GRILLED RED EMPEROR

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

\$36 \$41

250G SIRLOIN (YP - YOUNG PRIME)

\$29 \$34

served with chips and salad or mash potato and vegetables

flood to your steak! PRAWN SKEWER

skewer of grilled prawns with \$16 \$18 creamy garlic sauce

(GF) = gluten-free





M

\$27 \$32



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 M \$1.60 G \$2.60

DESSERTS M \$2.50 G \$3.50