

THE brasserie

APRIL LUNCH MENU

STARTS TUESDAY 1 APRIL

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

HONEY CHICKEN

battered chicken pieces in sticky honey sauce served with fried rice

PORK ENCHILADA

with rice, corn, capsicum, onion, salsa and cheese, served with chips and salad

M 19.50 G 21.50

CHICKEN LAKSA

thinly sliced chicken fillet in a milk laksa soup with bean shoots, carrot, bok choy and vermicelli noodles

ASIAN STYLE SALAD BOWL (add grilled chicken \$3)

with edamame, pickled ginger, wakame, rice, cucumber, carrot, lettuce, tomato salsa topped with kewpie mayo

BEEF RISsoles

topped with onion gravy, served with creamy mashed potato and vegetables

ROAST PORK REGULAR

Spring Grove roasted pork served with baked vegetables, apple sauce, crackling and gravy (GF gravy available) **LARGE M 22 G 27**

COOKED TO ORDER

 without fries

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

served with chips and salad or mash potato and vegetables

M G
36 41

GRILLED RED EMPEROR

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

M G
27 32

CHICKEN PARMIGIANA


served with chips and salad or mash potato and vegetables


M G
24 29


Add to your steak! PRAWN SKEWER


skewer of grilled prawns with creamy garlic sauce

M G
16 18

 = 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

M 1.60
G 2.60

DESSERTS

M 2.50
G 3.50

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).