brasserie JULY LUNCH MENU

STARTS TUESDAY 1 JULY

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

MINESTRONE SOUP

served with a cheesy garlic bread

CHICKEN SCHNITZEL

served with chips and salad and a side of gravy

м 19.50 G 21.50

ITALIAN CHICKEN MINI ROAST (GF) (GF gravy available)

served with creamy mashed potato, seasonal vegetables and gravy

BEEF STROGANOFF

beef strips cooked in a creamy mushroom sauce served with steamed rice

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

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

CURRIED SAUSAGES

mild curried beef sausages with vegetables in a creamy sauce and steamed rice

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	300G TENDER 100 DAY GRAIN (MSA) RIVERINE SCOTCH FI served with chips and salad or potato and veget	LLET 36 mash	G 41	CHICKEN PARMIGIANA served with chips and salad or mash potato and vegetables	М 24	G 29
GF) without fries	GRILLED RED EMPE served with tartare sauce and chips salad or mash potato and veget	and 97	G 32	Add To your Acat! PRAWN SKEWER skewer of grilled prawns with creamy garlic sauce	M 16	G 18
GF) = gluten-free 💮 = healthy option	V = vege	etarian		SSERT	-0
ASK THE CASHIER ABOUT OUR DELICIOUS MEALS FOR THE KIDS AND FUN GRUB LAB ACTIVITY PACKS THAT EVERYONE WILL ENJOY!		GLUTEN GRAVY Please as	AVA	E BREAD ROLL	1 2.5	0

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).