

THE brasserie

MARCH LUNCH MENU

STARTS MONDAY 2 MARCH

M \$17.50 G \$19.50

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

RAMEN NOODLES

with a flavourful broth, pork, boiled egg, Asian greens, garnished with white nori

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

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

M \$20.00 G \$22.00

HONEY MACADAMIA CHICKEN MINI ROAST

served with mashed potato and vegetables, topped with gravy

BEEF RISSOLES

with penne ratatouille

STUFFED BAKED POTATO (GF)

with spicy pulled pork, slaw and sour cream, topped with cheese

ROAST PORK REGULAR (GF)

Spring Grove roasted pork served with baked vegetables, apple sauce, crackling and gravy (GF gravy available) **LARGE M \$22.50 G \$27.50**

**COOKED
TO
ORDER**

300G TENDER 100 DAY GRAIN FED (MSA)

RIVERINE SCOTCH FILLET (GF) *without fries*

served with chips and salad or mashed potato and vegetables

GRILLED BARRAMUNDI (GF) *without fries*

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

M G

39.5 44.5

M G

27.5 32.5

CHICKEN PARMIGIANA

served with chips and salad or mashed potato and vegetables

M G

24.5 29.5

Add to your steak!

PRAWN SKEWER (GF)

skewer of grilled prawns with creamy garlic sauce

M G

16 18

(GF) = gluten-free

(♥) = 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

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).