

THE brasserie

JUNE LUNCH MENU

STARTS MONDAY 1 JUNE

\$17.50 MEMBERS \$19.50 GUESTS

HOUSE-MADE POT PIE OF THE DAY

A classic comfort pie with hearty filling and flaky pastry, served with creamy mash, mushy peas and rich gravy

CRISPY TEMPURA-BATTERED POLLOCK I

Light, crunchy pollock with chips, fresh garden salad, house tartare and lemon

ROASTED SWEET POTATO AND PUMPKIN SALAD V GF ♥

Warm roasted vegetables with feta, toasted macadamias, beetroot chutney and a honey-mustard dressing

(Add warm BBQ-rubbed grilled chicken for \$3.00)

Chef's Pick!

HERB AND GARLIC CHICKEN SCHNITZEL

Tender chicken schnitzel in a herb crumb, served with chips, fresh salad and gravy

\$20.00 MEMBERS \$22.00 GUESTS

CREAMY SEAFOOD CHOWDER IN A COB I

Chef's Pick!

A hearty mix of prawns, fish and calamari in a velvety cream sauce, served in a warm cob loaf

CLASSIC BEEF RISsoles GFO

Juicy house-made rissoles served with creamy mash, mushy peas and rich gravy

SEAFOOD BASKET I

Golden fried fish, tempura prawns and salt-and-pepper squid with chips, salad, tartare and lemon

SIGNATURE ROAST PORK GFO

Locally sourced roast pork with crispy crackling, baked vegetables, apple sauce and gravy

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

M G

39.5 44.5

GRILLED BARRAMUNDI GF without fries I

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

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 I

skewer of grilled prawns with creamy garlic sauce

M G

16 18

GF = gluten-free

GFO = gluten-free optional

🌶️ = mildly spiced

♥ = healthy option

V = vegetarian

Vg = vegan

**SEAFOOD
ORIGIN**

A = Australian

I = Imported

M = Mixed (Australian & imported)

**GLUTEN FREE
GRAVY AVAILABLE**

Please ask at service area

BREAD ROLL

M \$1.80

G \$2.80

DESSERTS

M \$3.00

G \$4.00

**ASK THE CASHIER ABOUT OUR
DELICIOUS MEALS FOR THE KIDS &
FUN GRUB LAB ACTIVITY PACKS THAT
EVERYONE WILL ENJOY!**

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).