

THE brasserie

OCTOBER LUNCH MENU

STARTS THURSDAY 1 OCTOBER

\$18.00 MEMBERS \$22.00 GUESTS

HOUSE-MADE POT PIE OF THE DAY

A classic comfort pie with hearty filling and flaky pastry, served with golden chips

BEER-BATTERED NZ HOKI I

Lightly beer-battered hoki, fried until crisp and golden, served with steakhouse chips, fresh garden salad, tartare and a wedge of lemon

TENDER TANDOORI CHICKEN GF

on a bed of steamed rice with cucumber raita and mint salad

GREEK ORZO SALAD V

orzo pasta, fresh rocket, Kalamata olives, grape tomatoes and a Greek lemon dressing (add salt and chilli squid +3.00)

\$20.00 MEMBERS \$24.00 GUESTS

MINI COB LOAF

chicken, bacon and corn in a creamy cheese sauce, encapsulated in a toasted mini cob

Chef's Pick!

WHOLE BAKED POTATO GF

topped with a rich lamb ragu and sour cream, accompanied by zesty coleslaw

GRILLED ATLANTIC SALMON I GFO

topped with prawns and hollandaise sauce, served with steakhouse chips, fresh garden salad and a wedge of 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 GFO

served with chips and salad or mashed potato and vegetables

M G
40 45

GRILLED BARRAMUNDI GFO I

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

M G
28.5 33.5

CHICKEN PARMIGIANA

served with chips and salad or mashed potato and vegetables

M G
26 31

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

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

**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

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).