

THE brasserie

SEPTEMBER LUNCH MENU

STARTS TUESDAY 1 SEPTEMBER

\$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 creamy mash and gravy

BEER-BATTERED NZ HOKI ^I

Lightly beer-battered hoki, fried until crisp and golden, served with chips, garden salad, tartare and lemon

APRICOT CHICKEN ^{GF}

Chef's Pick!

Apricot chicken in a fragrant sauce with steamed rice

VEGETARIAN FRITTATA ^V ^{GF}

Served with a fresh garden salad

\$20.00 MEMBERS \$24.00 GUESTS

Chef's Pick!

FILIPINO STYLE PORK HAMONADO

Filipino style Pork Hamonado with pineapple, soy, ginger, garlic and steamed rice

LAMBS FRY ^{GFO}

Lamb's fry and bacon with mash, baked vegetables and onion gravy

BEEF RISsoles ^{GFO}

Beef rissoles with creamy mash, baked vegetables and rich gravy

SLOW-BRAISED LAMB SHANK ^{GF}

Braised lamb shank in root vegetable and tomato jus, with mashed potato and baked vegetables

SIGNATURE ROAST PORK ^{GFO}

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

LARGE M \$22.50 G \$27.50

Make it a meal!

**MEMBERS CAN ADD
ONE BREAD ROLL
AND DESSERT FOR
\$3.00**

**COOKED
TO
ORDER**

300G TENDER 100 DAY GRAIN FED (MSA) RIVERINE SCOTCH FILLET ^{GFO}

M G

40 45

served with chips and salad or mashed potato and vegetables

GRILLED BARRAMUNDI ^{GFO} ^I

M G

28.5 33.5

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

CHICKEN PARMIGIANA

M G

26 31

served with chips and salad or mashed potato and vegetables

Add to your steak!

PRAWN SKEWER ^{GF} ^I

M G

16 18

skewer of grilled prawns with creamy garlic sauce

^{GF} = gluten-free

^{GFO} = gluten-free optional

^M = mildly spiced

^H = 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).