

SENIORS

Main Course Only \$16 | Main Course and Dessert \$22 | Entree, Main and Dessert \$35

Two & three course options served with tea or coffee of your choice.

Available weekdays lunch only.

Not available weekends or public holidays.

Entree

Pork Rilette **GFA, KO**

Pork Skin puffs, cornichons, pear salad, spiced beetroot relish and toasted baguette.

Soup of the Day

Served with bread.

Spiced Egyptian Eggplant **VE, GFA**

Slow cooked eggplant with spices, served with warm grilled pita bread.

Roasted Pear and Cashew Salad **V, GF, K**

Beurre bosc pears, young rocket leaves, candied cashews, spiced grape dressing.

Mains

Salt and Pepper Squid

Served with chips, salad, lemon and tartare.

Coopers Pale Ale Battered Fish

Crumbed or grilled available. Served with chips, salad, lemon and tartare sauce.

Seafood Combo

Battered fish, salt and pepper squid with chips, salad, lemon and tartare sauce.

Lambs Fry and Bacon

Served with potato mash, vegetables and gravy.

Buttermilk Roast Chicken **GF, KO**

On the bone chicken leg, mashed potato, seasonal vegetables and chicken fat gravy.

Chicken Schnitzel

Served with chips and salad.

SCHNITZEL TOPPINGS: Creamy Garlic Seafood, Hawaiian, Mexican, Kilpatrick or Trio of Cheese. **ADD \$3**

SAUCES: Traditional Gravy, Mushroom, Green Peppercorn, Garlic Cream, Diane or Vegan Gravy. **ADD \$1.5**

All sauces are gluten free.

Dessert Choices

Ice Cream Sundae **GFA**

With chocolate, strawberry or caramel topping and a wafer.

Sticky Date Pudding

Served with butterscotch sauce and classic vanilla ice-cream.

Rhubarb and Apple Tart **GF**

Served with wattleseed ice-cream and milk crumbs.

V = Vegetarian

VE = Vegan

VEA = Vegan Option Available

K = Keto

KO = Keto Option

GFA = Gluten Free Available \$4.5 (does not apply for chips or wedges)