Seniors

WARM CHICKEN SALAD V	16
chicken breast marinated with oyster sauce, with crunchy noodles, Iceberg lettuce, celery, julienne capsicum and carrot, cashews, chilli, coriander and mint with a soy and rice wine dress	ing.
YELLOW THAI VEGETABLE CURRYVe Df Gf	16
With broccolini, sweet potato, green beans, red capsicum and bean shoots. served with jasmine rice and coriander.	
FALAFEL V	16
made with chickpeas, red lentils, leeks, carrot, coriander and mint. served with tzatziki, salad and chargrilled pita bread. (<i>Ve</i> Option Available)	
SALT AND PEPPER SQUID	16
served with tartare sauce, chips and salad.	
COOPERS ALE BATTER FISH	16
served with tartare sauce, chips and salad. (Crumbed or Grilled Available)	
SEAFOOD COMBO	16
beer battered fish and salt and pepper squid. served with tartare sauce, chips and salad.	
ROAST OF THE DAY Gf (See Daily Specials Page)	16
LAMBS FRY AND BACON	16
served on mashed potatoes with seasonal vegetables and gravy	
CHICKEN BREAST SCHNITZEL	16
served with chips and salad	
Add A SAUCE OR TOPPING TO YOUR SCHNITZEL	
SAUCES: Mushroom Gf, Pepper Gf, Diane Gf or Gravy Gf TOPPINGS: Parmigiana (Napolitana Sauce, Cheese and Ham)	

2 COURSES WITH TEA OR COFFEE \$22

STICKY DATE PUDDING6
with butterscotch sauce and vanilla bean ice-cream.
PAVLOVA WITH FRESH STRAWBERRIES6
with mascarpone cream and berry coulis.
VANILLA BEAN ICE CREAM SUNDAE6
with chocolate, strawberry or caramel topping and a wafer

