





BISTRO MENU

SENIORS

1 COURSE \$15.9 | 2 COURSE \$18.9 | 3 COURSE \$21.9



ENTREES

-  **Soup of the day**
(Ask one of our friendly staff)
-  **Garlic Bread**
-  **Spring Rolls** - vegetable spring rolls served with sweet chilli sauce
-  **Bruschetta** - Toasted Turkish bread topped with fresh tomato, Spanish onion, fresh basil, fetta cheese, balsamic reduction & olive oil

MAINS

- Chicken Parmigiana** - panko crumbed chicken breast topped with smoked ham, Napoli sauce & mozzarella cheese, served with fat chips & garden salad
- Fish & Chips** - beer battered barramundi served with fat chips, garden salad & tartare sauce
- Spaghetti Bolognese** - with fresh parmesan
-  **Roast of the day** - Traditional roast served with mixed vegetables, roast potato, roast pumpkin & gravy
(Ask one of our friendly staff)
-  **Chicken Salad** - Portuguese spiced chicken breast with garden salad
-  **Mushroom Risotto** - Arborio rice with pea, roasted pumpkin, sautéed mushrooms, spinach, white wine & garlic topped with shaved parmesan
-  **Senior Porterhouse** *Add \$6*
180g grain fed porterhouse steak cooked to your liking, served with your choice of sauce, fat chips & garden salad

DESSERTS

-  **Cake of the day** - Served with fresh thickened cream & mixed berry coulis'
(ask staff for our range on display)
-  **Pavlova** - Served with fresh thickened cream & passionfruit
- Lemon Tart** - Served with mascarpone cheese & passionfruit
- Trio of ice cream**
(ask staff for our range on display)

Vegetarian



Gluten Free

