



SENIORS MENU

MONDAY–FRIDAY 11.30AM–2.30PM

GARLIC BREAD (VG)	10
CHEESY GARLIC BREAD (V, VGO)	11
CHEESY BACON GARLIC BREAD	13
SOUP OF THE DAY (GFO) sourdough	10
PICKLE CHIPS (VGO) sriracha & dill mayo	16

MAINS ALL 22

FISH & CHIPS (LD, LGO) (GRILLED ON REQUEST) beer battered flathead tails, chips, garden salad, pickled onion, tartare	
SALT & PEPPER CALAMARI (LG, LD) lightly dusted calamari strips, aioli, chips, garden salad	
CHEESEBURGER (LGO) beef, cheese, ketchup, mustard, lettuce, onion, pickles, crispy coated chips	
CHICKEN PARMIGIANA schnitzel, shaved ham, Napoli, mozzarella, chips, garden salad	
SPAGHETTI BOLOGNESE shaved parmesan	
GRILLED LAMBS FRY (LG) bacon, mash, greens, sautéed onion, gravy	
BAKED EGGPLANT PARMA (V, LGO, VGO) Napoli, chickpeas, olives, roasted peppers, mozzarella, chips, salad	
VEGETABLE SALAD (VG, LG) brown rice, quinoa, snow pea, green bean, charred corn, cherry tomato, asparagus, shaved fennel, red onion, shaved red cabbage, tendrils, lemon & mustard dressing	
SPAGHETTI OLIO (VG) garlic, chilli, olive oil, parsley, pangrattato	
CAJUN PULLED MUSHROOM BURGER (V, LGO) iceberg, smokey BBQ, aioli, chips	
SPAGHETTI CARBONARA bacon, mushrooms, garlic, white wine, cream, spring onion, parmesan	

DESSERTS ALL 11

HONEYCOMB CHEESECAKE honeycomb crumble, chocolate sauce, fairy floss	
PINEAPPLE FRITTERS (VGO) ice cream, cinnamon sugar	
POACHED PEACH (V, LGO) ice cream, meringue, berry coulis	
STRAWBERRY & YOGHURT PANNACOTTA berry compote, almond granola	

**(V) VEGETARIAN | (VO) VEGETARIAN OPTION | (VG) VEGAN | (VGO) VEGAN OPTION | (LG) LOW GLUTEN
(LGO) LOW GLUTEN OPTION | (LD) LOW DAIRY | (LDO) LOW DAIRY OPTION**

Please inform a team member if you have allergies or intolerances. We'll do our very best to accommodate them, but as our menu is prepared freshly in kitchen, there may be trace allergens. Due to this, please note that we are unable to ensure Gluten Free and/or Dairy Free, however we do offer Low Gluten and Low Dairy meals and options.