

TUESDAY **GOLD CARD LUNCH MENU**

OFFER is for diners 65+

MAINS \$17.50

FISH N CHIPS

(Gluten-Free Option)

Beer battered fresh market fish with crinkle cut fries, tartare and side salad.

CHICKEN PARMA

Panko crumbed chicken breast topped with fresh herbs, parmesan and mozzarella with crinkle cut fries and side salad.

CORN AND KUMARA FRITTERS

House made corn and kumara fritters with caramelised onions, beetroot relish, sour cream and side salad.

CRANBERRY CHICKEN SALAD

(Gluten-Free)

Grilled chicken breast with cos lettuce, bacon, cured onions, cucumber, cherry tomato, shallots, avocado, brie and cashew nuts topped with a cranberry & lime dressing.

CHEESEBURGER

(Gluten-Free Bun +\$2.50)

Angus beef patty with iceberg, sliced tomato, American cheese, onion rings, relish, aioli and crinkle cut fries.

ROAST OF THE DAY

(Gluten-Free Option)

Slow cooked meat of the day (Ask your waitstaff) served with roasted potatoes, broccoli and cheese sauce, peas, carrots and gravy.

NOURISH BOWL

(Gluten-Free)

Warmed slow roasted root vegetable salad with mesclun greens, tomatoes, shallots, quinoa, seeds, feta cheese, roasted walnuts and tahini and lemon dressing.

DESSERTS \$5

Poached pear and apple crumble with Anzac biscuit topping and ice-cream

OR

Vanilla-bean ice-cream sundae with whipped cream, passionfruit sauce and chocolate flake
(Gluten-Free Option)