

TUESDAY GOLD CARD LUNCH MENU

OFFER is for diners 65+

MAINS \$17.50

G.F = Gluten free G.F.O = Gluten free option V = Vegetarian

FISH N CHIPS (G.F.O)

Beer battered fresh market fish (Ask your waitstaff)
with fries, tartare and side salad.

CHICKEN PARMA

Crumbed chicken breast topped with a fresh herb
and tomato sauce, parmesan and mozzarella.
Served with fries and side salad.

CORN AND KUMARA FRITTERS (V)

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

CHICKEN CASHEW SALAD (G.F)

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

CALAMARI GREEK SALAD (G.F)

Salt & pepper fried calamari with lettuce, red onions, olives,
feta cheese, tomato, cucumber, vinaigrette and wasabi aioli.

ROAST OF THE DAY (G.F)

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

ROSTI STACK (G.F)

Two potato and two kumara rostis with streaky bacon,
spinach, mushroom, tomato and a Cajun cream sauce.

ICE-CREAM SUNDAE \$5

Double scoop vanilla-bean ice-cream with passionfruit
topping, whipped cream, berries and crumbled
chocolate flake.

