

S SENIORS MENU

Wednesday-Sunday
Lunch 11:30am-2pm

ENTREE

CHEFS WINTER SOUP OF THE DAY \$4

See specials board. Served with bread roll

WALTERS PRAWN COCKTAIL [GF] \$4

Australian tiger prawns, iceberg lettuce
& marie-rose cocktail sauce

MAIN

ROAST OF THE DAY [GFOA] \$17.5 CRISPY SQUID \$17.5

See specials. Served with roast vegetables,
green beans & rich gravy

Salt, pepper & five spice seasoned
Australian squid, aioli, pickled beanshoots,
cucumber ribbons & chips

FISH & CHIPS [GFOA] \$17.5 GARLIC PRAWNS \$17.5

Battered, crumbed or grilled New Zealand
Hoki fillets, chips, house salad & tartare
[NZ Hoki is sourced from a certified sustainable fishery]

Pan fried Australian prawns with garlic,
spring onion, cream & white wine. Served
with steamed basmati rice

BUTTERNUT & LEEK \$17.5 FREE RANGE CHICKEN \$17.5
ARANCINI [V/VEGAN OA] BREAST SCHNITZEL

Lightly fried risotto balls, rocket, toasted
pine nuts, tomato sugo & shaved
parmigiano-reggiano

Served with chips, house salad & choice of
gravy, peppercorn sauce or creamy
mushroom sauce

DESSERT

ICE CREAM SUNDAE \$4

With choice of sauce, crushed peanuts
& chocolate filled wafer

ETON MESS \$4

Smashed meringue, raspberry sauce,
whipped cream & biscuit crumb

HOT DRINKS

TEA & COFFEE \$4

Espresso coffee, selection of teas

Upgrade to a mug \$1

Soy or almond milk \$1