

Seniors Menu

ENTREE

GARLIC BREAD (V) 6
lepinja with garlic and herb butter

SOUP OF THE DAY 6
served with a warm bread roll

MAINS

BANGERS & MASH (GFA) 18
steamed seasonal vegetables, gravy

FISH & CHIPS (GFA)
1 PIECE 19
2 PIECE 23
one or two pieces of Hoki served
crumbed, battered or grilled, chips,
salad, tartare

SCHNITZEL 19
half serve chicken or beef, chips,
salad, your choice of sauce

ROSEMARY-ROASTED
LAMB SHOULDER (GFA) 22
roast potatoes, steamed seasonal
vegetables, mint jelly, rich brown
gravy

250G RUMP STEAK (GFA) 28
chips, salad, your choice of gravy

TA CLASSIC CAESAR
SALAD (VA) (GFA) 18
cos lettuce, parmesan, bacon,
croutons, poached egg, anchovies,
classic Caesar dressing

CREAMY CHICKEN AND
CHORIZO POT PIE 23
slow-braised chicken, Barossa
chorizo and spinach pot pie, flaky
puff pastry, roasted garlic and chive
mash, green beans

ATLANTIC SALMON (GF) 29
crispy skin Atlantic salmon,
kalamata olive, caper and walnut
tapenade, tri-coloured quinoa,
broccolini, blistered vine tomatoes

CRISPY SKIN PORK
BELLY (GF) 29
steamed white rice, bok choy,
picked daikon, fresh herbs, peanut
and chilli caramel sauce

DESSERT

STICKY DATE
PUDDING (V) 8
butterscotch sauce, vanilla bean
ice cream

TIRAMISU PANNA
COTTA (V) (GFA) 8
epresso panna cotta, chocolate-
dipped lady finger biscuit, whipped
mascarpone

Please alert wait staff to any allergies
and or intolerances.

15% surcharge applies on public holidays

(GF) gluten free (GFA) gluten free available
(V) vegetarian (VEA) vegan available