



# Seniors Menu

2-COURSE • \$29.50

ENTRÉE & MAIN, OR MAIN & DESSERT WITH TEA OR COFFEE

## ENTRÉE

### SALT AND PEPPER SQUID

House made mixed herb coating, lemon, garlic & aioli sauce

### CAESAR SALAD

Baby cos lettuce, boiled egg, shaved parmesan, bread croutons, crispy bacon and Caesar dressing  
(Add Chicken or Smoked Salmon)

### LINGUINE MARINARA

Prawns, squid, fish of the day, mussels, chilli, cherry tomato, wild rocket and basil in a delicious tomato and white wine sauce

### THREE MUSHROOM TORTELLINI

#### WITH CHERRY TOMATO (V)

Cherry tomato, spinach, aurora sauce

## MAIN

### NASI GORENG • Indonesia

Aromatic rice, chicken, prawns, beef, fried egg, green shallot, vegetables and prawn crackers

### CHILLI CHICKEN WITH CASHEW

#### NUTS AND BASIL • Thailand

Chicken, cashew nuts, chilli, vegetables and steamed rice

### STIR FRIED TOFU AND WILD

#### MUSHROOM (V) • Japan

Enoki, shitake and oyster mushrooms, tofu, Asian vegetables, ginger, soy sauce, chilli and steamed rice

### FISH AND CHIPS

Beer battered fish with chips, salad, lemon and tartare sauce

### MEDITERRANEAN PLATE

Lamb souvlaki, grilled halloumi cheese, lettuce, tomato, cucumber, paprika, hummus and pitta bread with a salad dressing

### BRAISED MOROCCAN LAMB SHANK

With mashed potato and garden vegetables

### CHICKEN PARMIGIANA

Southern fried chicken breast with napolitana sauce, ham, mozzarella cheese, salad and fries

### SPICY SOUTHERN FRIED CHICKEN SCHNITZEL

With salad and fries

## DESSERT

### VANILLA CRÈME BRÛLÉE

With whipped cream and strawberries

### STICKY DATE PUDDING

With butterscotch sauce and ice cream

### ICE CREAM OF THE DAY

2 scoops

WEDNESDAY AND THURSDAY LUNCH AND DINNER.  
FRIDAY LUNCH ONLY

MINIMUM BOOKINGS, 4-PERSONS. MUST BE 24 HOURS IN ADVANCE

(V) VEGETARIAN