

# SENIORS MENU

Available for **LUNCH ONLY**

Monday to Saturday

\*not available on public holidays

**1 COURSE \$19.9**

**2 COURSE \$21.9**

**3 COURSE \$23.9**

## TO START

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### SOUP OF THE DAY

Please refer to the daily specials for today's selection. Served with a warm dinner roll with butter

## MAINS

Your choice of

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### CHICKEN SCHNITZEL

Golden crumbed chicken breast served with chips & salad, a lemon wedge & gravy

### BEER BATTERED FISH & CHIPS

Beer battered fresh Rockling served with chips & salad, a lemon wedge & tartare sauce

### CHICKEN PARMIGIANA

Crumbed chicken breast topped with napoli sauce, virginia ham & mozzarella cheese. Served with chips & salad

### WARM PUMPKIN SALAD (V) (LG) (VGO)

Warm pumpkin with heirloom carrots, quinoa, spinach & chickpeas with fetta

### SALT & PEPPER CALAMARI

Flash fried calamari served with chips & salad with aioli

### CHICKEN & MUSHROOM LINGUINE

Spinach, creamy white wine sauce.  
Topped with parmesan

### ROAST OF THE DAY (LG)

Traditional roast served with seasonal roast vegetables & gravy. Please refer to the daily specials for today's selection

### TRADITIONAL CARBONARA

Linguine in a creamy garlic & white wine sauce with pancetta

## PREMIUM MAINS

ADD \$5

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### VEAL SCHNITZEL

Lemon pepper crumbed Bobby's veal served with chips & salad a lemon wedge & gravy

### 200g PORTERHOUSE

Served with chips, salad & your choice of sauce

### GRILLED FISH OF THE DAY

Please refer to the daily specials for today's selection. Served with chips, salad & tartare sauce

## DESSERT

Your choice of

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**PANACOTTA with Berry Coulis**

**CAKE OF THE DAY with Cream**

**ICE CREAM with Topping**

(V) Vegetarian (VG) Vegan (LG) Low Gluten (VGO) Vegan Option (LGO) Low Gluten Option