

seniors lunches

Vegetable Korma* (‡)	19
Vegetables in a homestyle korma sauce (mild spice) With basmati rice, yoghurt + coriander	
Primavera* (‡)	18
Mushrooms, capsicum, broccoli, tomato, snow peas, spring onions, parmesan + penne in a creamy sauce	
Gnocchi	18
Gnocchi in a cheesy, napoletana herb sauce	
Portofino*	20
Chicken, bacon, mushrooms, snow peas, onion, parmesan + fettuccine in a creamy sauce	
Tortellini*	20
Chicken + almond tortellini, bacon, onion, mushrooms + parmesan in a creamy sauce	
Spaghetti Bolognese*	19
Beef, garlic, herbs, parmesan + spaghetti in napoletana sauce	
Puttanesca (Mild/Med/Hot)*	20
Chorizo, anchovies, olives, capers, spring onions, chilli, parmesan + fettuccine in napoletana sauce	
Beef Ravioli Bechamel Bake	21
Beef ravioli + bolognese, baked with a cheesy bechamel sauce	
Sardinia*	22
Smoked salmon, prawns, spring onions, capers, asparagus, snow peas, parmesan + fettuccine in a creamy sauce	
Squid + Chips**	18
Crumbed squid with tartare, chips + salad	
Fish + Chips**	18
Beer battered hake with tartare, chips + salad	
Squid Caesar**	20
Crumbed squid with bacon, anchovies, parmesan, croutons, cos lettuce + caesar dressing	
Chicken Caesar**	20
Chicken tenderloins with bacon, anchovies, parmesan, croutons, cos lettuce + caesar dressing	

(‡) Can be adjusted to be vegan

**Can be adjusted to be gluten friendly (will contain small amounts of gluten).

*Can be adjusted to be coeliac friendly (may contain trace amounts of gluten).

Please note: Any changes to the menu may incur a surcharge

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Chicken Parmigiana	20
Crumbed chicken breast, topped with napoletana sauce + cheese With chips and salad	
Beef Parmigiana	21
Crumbed beef fillet, topped with napoletana sauce + cheese With chips and salad	
Beef Schnitzel	23
Crumbed beef fillet with creamy mushroom sauce With mashed potato + sautéed greens	
Bangers + Mash	21
Chipolatas with hearty onion gravy + mashed potato	
Fish of the Day*	22
Pan-fried snapper with chips, salad + tartare	
Creamy Garlic Prawns*	22
Prawns, tomato, lemon + onion in a creamy garlic sauce With basmati rice	
Pesaro Salad*	23
Smoked salmon + prawns with mesclun, cucumber, cherry tomatoes, onion, capers, avocado, sunflower, sesame + pumpkin seeds, dill cream cheese + vinaigrette	
Snapper Nicoise Salad*	23
Pan-fried snapper with garlic butter, mesclun, soft boiled egg, green beans, olives, onion, potatoes, capers, anchovies, cherry tomatoes + vinaigrette	
Pan-fried Salmon*	23
Pan-fried salmon with hollandaise With mashed potato + sautéed greens	
Add a regular (non alcoholic) drink ...	+\$3

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Not all ingredients are listed.

Within the premises we handle nuts, seafood, shellfish, sesame seeds, wheat flour, eggs, fungi, soy and dairy products.

We do our best to cater for all requests but the decision to consume a meal is the responsibility of the diner.

Should you require our chefs to omit an item please consult our friendly wait staff, all changes will be assumed to be due to taste rather than allergy intolerance unless stated otherwise.

We choose to serve meals in hot dishes, and with sharp knives and pointy forks, so please take care when consuming them.

Public Holiday Surcharge 10%.

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