





One Course (PP)

Two Course (PP)

SENIOR'S STARTER

SOUP OF THE DAY

Ask our friendly wait staff for today's soup

SENIOR'S MAINS

LEMON PEPPER CALAMARI

Lightly fried calamari served with kewpie mayonnaise and coleslaw

CHICKEN PARMIGIANA

Crumbed chicken breast topped with ham, Napoli sauce and mozzarella cheese served with chips and coleslaw

CHICKEN SCHNITZEL

Crumbed chicken breast served with chips, coleslaw and your choice of sauce (gravy, mushroom gravy, peppercorn gravy, garlic butter or red wine jus)

BARRAMUNDI FILLET (GF AVAILABLE)

5.00 EXTRA PIECE

Beer battered or grilled (GF) barramundi served with tartare sauce, chips and coleslaw

LINGUINE CARBONARA (GF AVAILABLE)

Creamy bacon and egg sauce, topped with shaved Parmesan cheese

LAMB'S FRY AND BACON (GF AVAILABLE)

Lamb's fry served with potato mash and crispy bacon, topped with gravy

ROAST OF THE DAY (GF AVAILABLE)

Please ask our friendly staff for today's roast, served with roast vegetables and gravy

MONGOLIAN BEEF

Stir-fried beef with Asian greens in a Mongolian sauce served with steamed rice

SPINACH & FETTA CANNELLONI

Stuffed with roast pumpkin, corn, spinach, Fetta & herbs finished with a glazed cheese sauce and served with broccolini

SPAGHETTI BOLOGNESE (GF AVAILABLE)

Rich tomato Napoli sauce made with beef mince, topped with shaved Parmesan cheese

SATAY CHICKEN

Succulent Chicken pieces marinated in a peanut sauce with capsicum and served with steamed rice

SENIOR'S DESSERTS

STICKY DATE PUDDING

Served with vanilla ice-cream & butterscotch sauce

ICE CREAM SUNDAE (GF AVAILABLE)

Served with your choice of topping, whipped cream and a wafer

MIXED BERRY BRULEE (GF)

Mixed berry creme brulee served with fresh berries and vanilla ice cream

*MEMBER'S PRICE (GF) Gluten Free (V) Vegetarian NO ALTERATIONS TO ASIAN MEALS 15% PUBLIC HOLIDAY SURCHARGE APPLIES