



LEST WE FORGET

ANZAC DAY SPECIALS

25TH APRIL
LUNCH & DINNER

M/V

STEAK AND ALE PIE

25/27

Slow braised ebony black angus beef in ale topped with rosemary crispy pastry served with housemade damper

STEAK SANDWICH GFO

22/24

Chargrilled ebony black angus steak, gratinated cheese, caramelised onion, sautéed wild mushrooms, rocket, chutney and garlic aioli served with crunchy fries

LAMB RAGÙ PAPPARDELLE GFO

25/27

Slow cooked lamb shoulder cooked with zucchini, bell pepper, spinach in our home made napolitana sauce topped with shaved grana padano and crispy eggplant