



SEPTEMBER LUNCH SPECIALS

MONDAY TO FRIDAY

NOT AVAILABLE ON SPECIAL EVENTS OR PUBLIC HOLIDAYS

RAINBOW SALMON SKEWER

M V
17 19

Zucchini, paprika, red onion and lemon zest, served with pita bread, labneh and mixed greens **GFO**

CHICKEN SAUSAGES

17 19

Served with creamy potato purée, house slaw, apple compote and red wine gravy

MARKET FISH FILLET

17 19

Pan-fried served with creamy potato purée, broccoli florets topped with lemon and caper butter sauce **GF**

JAPANESE BEEF BOWL

17 19

Served with steamed rice, furikake, gari and soft-boiled egg

FENNEL, ALMOND & ORANGE SALAD

17 19

Chopped cucumber, red onion, cherry tomatoes, mixed green leaves tossed in sherry and shallot vinaigrette **VG, GF**

Book via website: www.pittwaterrsl.com.au



SEPTEMBER DINNER SPECIALS

NOT AVAILABLE ON SPECIAL EVENTS OR PUBLIC HOLIDAYS

MONDAY

SHANK + SIP

M	V
25	27

Slow-cooked lamb shank served with warm roasted spring vegetable and couscous salad, with mint yoghurt and red wine reduction. Served with glass of Coonawarra Cabernet Sauvignon

TUESDAY

FISH N' SIPS

25	27
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Crumbed flathead fillet, panko calamari, crispy fries and house salad. Served with a complimentary glass of sauvignon blanc

WEDNESDAY

SURF + TURF

25	27
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Ebony Black Angus steak topped with creamy garlic prawns, crunchy fries and house salad **GF**. Served with a glass of Macquariedale Organic Pinot Gris

THURSDAY

RIBS + WINGS + BEER

39	42
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Marinated sticky pork ribs, grilled peri peri chicken wings, chips and creamy slaw **GF**. Served with a 4 Pines Pacific Ale

KIDS EAT FREE!

MONDAY FROM 5:30PM | 12 YEARS AND UNDER

*With every main meal purchased to the value of \$19 for Members or \$21 for Visitors. Cannot be used in conjunction with any other special offer or on public holidays.