

# SENIORS MENU

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AVAILABLE MON - FRI, 11AM - 3PM

**TEMPURA BATTERED FISH (GFA) | 18**  
chips, garden salad, lemon, tartare

**CHICKEN SCHNITZEL | 18**  
panko crumbed, chips, garden salad

**BEEF SCHNITZEL | 22**  
panko crumbed, chips, garden salad

**250G CHAR-GRILLED PORTERHOUSE STEAK (GFA) | 26**  
chips, garden salad

**ADD SAUCE**  
gravy, mushroom, diane, pepper | 3  
red wine jus | 5

**ADD PARMIGIANA | 4**

**ADD KILPATRICK | 5**

**ADD HAWAIIAN | 4.5**

**SALMON (GF)(DF) | 32**  
red curry coconut sauce, bok choy,  
peanut chilli crunch, black rice

**VEGETABLE RAGÙ (VEA)(GF) | 24**  
rich sugo sauce, slow-cooked vegetables,  
red pepper hommus, salt and vinegar  
potatoes, crispy kale, parmesan

**★ YODER-SMOKED WAGYU SAUSAGES (GF) | 25**  
chive mash potato, spiced chutney,  
blanched broccolini, red wine jus

★ Yoder Smoked,  
(V) Vegetarian, (VE) Vegan, (DF) Dairy Free,  
(GF) Gluten Free, (GFA) Gluten Free Available

**12-HOUR PRESSED LAMB (GFA) | 30**  
cauliflower purée, potato rosti, broccolini,  
red wine jus, fried leek

**SMOKED HAM AND PINEAPPLE PIZZA (GFA) | 21**  
tomato sugo, pineapple, smoked ham,  
mozzarella

**CHICKEN WRAP | 20**  
fried chicken, lettuce, tomato, onion,  
pickles, cheese, lime aioli, chilli jam

**CHEESEBURGER (GFA) | 21**  
cheese, onion, pickles, lettuce, tomato,  
burger sauce

**CAESAR SALAD (GFA) | 20**  
cos lettuce, bacon, fresh parmesan,  
sourdough croutons, poached egg,  
anchovies, Caesar dressing

**NOURISH BOWL (VE)(GF) | 22**  
red pepper hommus, baby spinach,  
turmeric quinoa, roasted cauliflower,  
avocado, onion, grape tomatoes, crispy  
chickpeas, creamy herb vinaigrette

**ADD GRILLED CHICKEN | 7**

**ADD CRISPY CHICKEN | 8**

**ADD SMOKED SALMON | 11**

**ADD HALLOUMI | 8**

**ADD SALT AND PEPPER TOFU | 7**

Please inform our staff of any allergies.  
We take these very seriously, but cannot  
guarantee meals without traces of allergens.  
15% surcharge applies on public holidays.