

SENIORS LUNCH & DINNER MENU

9TH MARCH TO 13TH MARCH

EACH MEAL SERVED WITH A BREAD ROLL AND BUTTER

GOURMET SAUSAGES 15

Served with creamy potato mash, smashed green peas, caramelised onion and red wine gravy **GF**

CHICKEN LINGUINE 15

Pan-fried chicken breast, napolitana sauce, baby spinach, chopped tomato and shaved parmesan cheese **GF**

HOKKIEN NOODLES 15

Stir-fried with chicken, capsicum, red onion, shallots, garlic, oyster sauce and toasted sesame seeds **GF**

FISH MORNAY 15

Fish of the day topped with mornay sauce served with green peas and creamy potato mash purée

CALAMARI RINGS 15

Crispy shallow fried calamari rings served with crunchy chips, house salad and tartare sauce

BEEF STROGANOFF 15

Slow-cooked beef with mushrooms in thick creamy sauce, sour cream served with steamed Jasmine rice **GF**

A SENIORS CARD IS REQUIRED UPON ORDERING FROM THE SENIORS MENU