

STARTERS & LIGHT MEALS

	VISITOR	MEMBER
Pub Loaf with Margarine	7	7
Soup Of The Day v	12	10
Garden Salad	7	7
Vegetable Samosa with mango chutney	16	14

PIZZA (12 INCH) GF BASE (NO CHEESE)

Margherita v Fresh tomato & basil	25	22
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MAINS

Spiced Chickpea and Lentil Burger v Served on coconut milk bun & veganise mayo with chips and salad	23	21
Potato Gnocchi tossed with Basil Oil v Pumpkin, sundried tomato, red capsicum, spinach	26	24
Chickpea, Cauliflower, Potato and Tomato Curry with steamed rice	26	24
+ roti	2	2

EXTRAS

Sauce Options BBQ / Gravy	3	3
Sweet chilli / Smokey tomato relish / Veganise	1.5	1.5

SIDES

Chips	9	7
Wedges with sweet chilli	11	9
Garden Salad with vinaigrette dressing	9	7
Steamed Vegetables	9	7
New Potatoes	9	7

DESSERT

Berry & Coconut Mousse with berry compote	10	10
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(Advise to pre order with main course, otherwise allow 10 min)

Our menus contain many food allergens and intolerances. All food items are prepared in the same kitchen, handling ingredients made from wheat, cereals containing gluten, milk, tree nuts, peanuts, crustaceans, fish, sesame seeds, eggs, soybeans and lupins. Whilst all reasonable efforts are taken to accommodate individual guest dietary needs, we cannot guarantee our food will be 100% allergen free. Selected dishes can be prepared without the addition of wheat, gluten or dairy, however, we cannot guarantee traces will not remain. Please do not hesitate to alert our staff with any specific dietary requirements.