



2 Course Set Lunch Menu

\$35 per person

Choose your welcome drink:

Choice of

- Small tasting paddle
- pot or schooner of your choice
 - glass of wine
 - soft drink

Choose a Main and Dessert

Main

Vegetarian Quesadilla - 'Mexican Toastie' with Southwest spiced bean and corn salsa, cheese, avocado and lime crema. Served with chips (v, vgo, dfo)

Pulled Pork Nachos - house pulled pork, jalapeno salsa, sour cream and guacamole (gf, dfo)

Tenterfield Bratwurst Sausages - with mash, onion gravy, sauerkraut, house Irish Red Ale mustard (gfo, dfo)

Haloumi Salad - with Middle Eastern spice, pumpkin, leafy greens and pomegranate dressing (gf)

Spiced Buttermilk Chicken Burger - brioche bun, herbed slaw with green goddess dressing, served with chips (gfo add \$2)

Prawn and Chorizo Fettuccine - with fresh tomato and chilli, deglazed with local red wine (gfo, df)

Today's special - check with staff

Dessert

Sticky Date and Ginger Pudding - with salted butterscotch sauce and vanilla ice cream

Orange and Almond Cake - studded with poppy seeds, served warm with candied orange, almond creme anglaise (gf, df)

Black Forest Mousse - dark chocolate mousse, boozy cherries, vanilla bean cream (gf)

Cheese Platter for One - featuring Stanthorpe Cheese with fruit preserve, nuts and crackers (gfo)

****Please let staff know of if you are coeliac or have any severe allergies****