



2 Course Lunch Package

\$30 per person

Available Friday, Saturday, Sunday, Monday

Choose a Main and Dessert

Main

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

GBB Fried Chicken - Chicken tenders infused with our own lager and spice blend served with chips, slaw and green goddess aioli

Tenterfield Venison Pie - with local mushroom, pepper and port, served with roast garlic mash (dfo)

House-made Beef Burger - beetroot and onion pickle, swiss cheese, tomato and local lettuce with chips (gfo add \$2, dfo)

Grilled Haloumi Greek Salad - cucumber, tomato, local lettuce, red onion, olives with a hummus and avocado dressing (gf,df,v,vgo)

Pulled Pork Pizza - house BBQ pulled pork, cherry tomatoes, Spanish onion, mozzarella, coriander and lime crema swirl (gfo add \$2, vo)

'Creamy' Basil and Lemon Penne – with sundried tomatoes, rocket and broccoli (vg,v,gf,df)

Dessert

Sticky Date and Ginger Pudding - with salted butterscotch sauce and vanilla ice cream (gfo,v)

Vegan Shortbread Stack - local strawberry and rhubarb compote, almond and vanilla bean custard (gf,df,v,vg)

Stanthorpe Apple 'Bread 'n Butter' Pudding - with cider caramel sauce, runny cream (v)

Cheese Plate for One - featuring Stanthorpe cheese, house made apricot & pepper paste, crackers (gfo,v)

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

gf - gluten free, gfo - gluten free option, df - dairy free, dfo - dairy free option, v - vegetarian, vo - vegetarian option,vg - vegan, vgo - vegan option