



## 2 Course Lunch Package \$30 per person

Choose a Main and Dessert

### Main

**Steak Sandwich** - bacon, Swiss cheese, salad leaves, house BBQ relish. Served with chips (gfo \$2, dfo)

**Chorizo and Pumpkin Pizza** - house Napoli, roasted capsicum, Spanish onion, bocconcini, olives and basil pesto (gfo)

**BBQ Pulled Pork Burger**- house pulled pork , slaw and chips (gfo \$2,dfo)

**Salt and Pepper Squid Salad** - mango, lime and chilli dressing (gfo, df)

**Mediterranean Chicken Penne** - tomato, feta and basil (gf,vgo,dfo)

**Vietnamese Style Tofu Salad** – marinated tofu fried in a light batter, herb salad, Vietnamese dressing (vg, v, df, gf)

**Tenterfield Venison Pie** - with local mushroom, pepper and port, served with roast garlic mash

### Dessert

**Chocolate, Cherry and Chilli Brownie** - chocolate ganache, cherry coulis & ice cream (v)

**Apple Tart** - topped with Anzac biscuit crumb, almond and vanilla bean custard (v)

**Sticky Date and Ginger Pudding** - a Granite Belt Brewery staple! Vanilla ice cream, salted butterscotch sauce (gfo,v)

**Baked Cheesecake** - with lemon curd and local strawberries (v)

**Strawberry and Apple Cider Sorbet** - with macadamia and lemon myrtle biscotti (df,gf,v,vgo)

**Cheese Plate for One** – featuring local cheese, house made fruit paste, local fruit, crackers and nuts (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