

# Seniors / Set Menu

**1 Main meal \$15**  
**2 Courses \$18**  
**3 Courses \$26**

## Entrée

### Homemade Soup

Fresh, hearty soup served with crusty bread roll  
(ask staff for current flavour)

### Bruschetta

Crusty baguette with diced tomato, Spanish onion, local fresh basil drizzled with balsamic glazed vinegar.

### Cauliflower Popcorn

Crispy chickpea battered cauliflower, with a mint and yoghurt dressing & toasted pumpkin seeds.

### Crispy pork belly bites

Twice cooked crispy pork belly, parsnip puree served with chilli caramel sauce.

## Mains

### Pot Pie

Homemade pie filling with a crispy pie lid served with creamy mash potato & greens.  
(ask staff for flavour)

### Fish & Chips

Crispy battered, crumbed or grilled fish served with lemon wedge & tartare sauce.

### Salt & pepper Calamari

Tender pieces of semolina crusted salt & pepper calamari, served with a creamy garlic aioli.

### Chicken Schnitzel / Parmigiana

House bashed and crumbed chicken coated with panko bread crumbs & topped with champagne leg ham, napoli sauce & mozzarella cheese.

### 150g Porterhouse Steak

Black Angus Porterhouse steak cooked to your liking with a choice of sauce and sides.

### Jacks Lasagna

Deliciously layered pasta sheets with beef bolognaise, creamy white sauce & topped with mozzarella cheese. Served with choice of sides.

## Dessert

### Crème Brulee

Elegant vanilla bean baked custard with a hard caramelized sugar top.

### Tiramisu

Creamy whipped mascarpone cheese with tiamaria, coffee soaked sponge fingers topped with coco powder.

### Vanilla Pannacotta & saffron poached pear

Cold set pannacotta, soft poached pear with a saffron chardonnay sauce & pistachio crumb.

## Sides

Chips & Salad, Mash & Vegetables,  
Mash & Salad or Chips & Vegetables.

## Choice of Sauces

Mushroom, Pepper, Red wine,  
Gravy & Garlic butter.