

# \$29 Express Lunch

MAIN COURSE & HOUSE DRINK  
MONDAY - SATURDAY

## Roasted Pumpkin Soup

pepitas, coconut cream, grilled herb focaccia (vg)

## Chicken Caesar Salad

cos lettuce, bacon, croutons, poached egg, white anchovy, parmesan cheese, caesar dressing

## Superfood Salad

tri quinoa, broccolini, mushrooms, cherry tomato, pinenuts, plant-based feta cheese (vg,gf)  
add smoked salmon (i) or grilled chicken tenderloin - **extra \$4**

## Fettuccine Beef Bolognese

slow-cooked beef ragu, parmigiano-reggiano

## Porcini Gnocchi

sautéed mushrooms, truffle cream, parmigiano-reggiano (v)

## Beer Battered Barramundi

asian salad, lemon wedge, gribiche sauce, fries (i)

## Gourmet Angus Beef Burger

lettuce, pickled cucumber, tomatoes, caramelised onion, swiss cheese, fries

## Grilled Chicken Supreme

kipfler potatoes, cos salad, creamy peppercorn sauce (gf)

## Gippsland Porterhouse Steak

chunky fries, bearnaise sauce (gf) – **extra \$5**

## SIDES \$12

**Grilled Broccolini** | miso & sesame sauce, tamari seeds (vg,gf)

**Roasted Dutch Carrots** | cashew cream, herb salad (vg,gf)

**Garlic Mash** | creamy mashed potatoes, roasted garlic (v,gf)

**Garden Salad** | mixed lettuce, tomatoes, carrot, house dressing (vg,gf)

**Chunky Fries** | cajun spice, chipotle aioli



the reserve  
RESTAURANT

gf - gluten free | df - dairy free | vg - vegan | v - vegetarian | a - seafood is from Australia  
i - seafood is imported | m - seafood has mixed origins