



MOTHERS DAY

TOWN N COUNTRY TAVERN

STARTERS & ENTREES

Cheese & Garlic Bread (v)	\$9.5
Cheese & Bacon Bread	\$9.5
Pork Bao Bun <i>pulled pork in char siu glaze with slaw & coriander (each)</i>	\$6.5
Lemon Pepper Calamari <i>with tartare (df)</i>	\$14
Prawn Cocktail <i>with house-made seafood sauce (gf)</i>	\$16
Jalapeno Cheese Poppers <i>with jalapeno & coriander mayo (v)</i>	\$12

MAINS

Chicken Parma <i>schnitzel topped in napoli sauce, ham & cheese served with chips & salad</i>	\$26
Fish & Chips (df) <i>beer battered hoki served with tartare. chips & salad</i>	\$24
Tavern Signature Roast Beef (gf*) <i>Melt in your mouth roast beef with gravy and roasted potatoes, pumpkin & carrot plus broccolli</i>	\$25
Porterhouse Steak 250gm (gf*) <i>cooked to your liking with chips and house salad. Choice of mushroom sauce or garlic butter</i>	\$38
Stir Fry Chicken Noodles (gf*) <i>chefs chicken chow mein stir fry, with a flat noodle, stir fry vege and chicken (not spicy)</i>	\$25
Vegan meatballs (ve) (v) <i>vegan meatballs tossed in house napoli with fettuccine and fresh basil</i>	\$21
Pork Belly <i>char siu glazed slow cooked compressed pork belly with pumpkin puree, pickled cabbage, house-made apple chutney</i>	\$32
Pulled Lamb <i>slow cooked pulled lamb shoulder stack topped with a dijon mustard & a basil crumb served with broccoli puree, jus and side of mash</i>	\$33
Asian warm beef salad (df) <i>grilled beef steak tossed with bean sprouts, fresh herbs, spring onion, fresh chilli, and a sesame dressing</i>	\$26

SWEETS

Lemon Tart with cream	\$9
Raspberry New York Cheesecake with cream	\$9
Tuxedo Chocolate Cake served with cream	\$9
Sticky Date Pudding served with cream	\$9

No changes to the menu.

If you require assistance meeting specific dietary requirements please speak to one of our friendly team.

(VE) vegan (df) dairy free (gf) gluten free (gf*) gluten free on request (v) vegetarian