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‘Grey Nomad’ menu (seniors) $20 – main & dessert

**Soup of the day** served with garlic ciabatta bread

**Fish & Chips** Lakes Entrance gummy shark fried in a crispy beer batter. Served with chips, garden salad and housemade tartare sauce.

**Salt and pepper panko crumbed calamari** served with Lindenow leaves, cherry tomatoes, cucumber, capsicum & slithered almonds

**Pulled local lamb shank ragu** tossed through fettuccini with basil & winter vegetables. Finished with freshly shaved parmesan

**Locally made sausage** to the old Omeo butchers traditional recipe - beef with bush tomato OR Irish pork, served with creamy mash & Lindenow broccolini. Topped with our onion & seeded mustard gravy. Available GF (without gravy)

**Gippsland beef**, slow cooked in red wine with winter vegetables, served with roasted garlic & rosemary chat potatoes and steamed vegetables. Finished with a caramelized onion jus

**Vegan bowl** – Spiced sesame roasted pumpkin, Beetroot & Lindenow dutch carrots served on rocket leaves & finished with cashews and tahini dressing. (vegan) (GF)

dessert

Your choice of:

**Central Mess**: Smashed up meringue folded through Chantilly cream and berry coulis (Gluten free)

**Sticky date pudding** served with butterscotch sauce and vanilla ice cream.