

alma

SENIORS LUNCH MENU

1 COURSE - 18 (MAIN ONLY)

2 COURSES - 20 (CHOOSE EITHER)

3 COURSES - 22 (FULL MENU)

all served with a bread roll (GFA)

available 7 days a week, please let us know of any allergies when ordering, we have a separate fryer for preparing coeliac meals
v - vegetarian gf - gluten free gfa - gluten free option available

1ST COURSE

CHEF'S SEASONAL SOUP OF THE DAY

vegetarian option available on request

2ND COURSE

CHICKEN CURRY

mild tomato-based curry served with steamed brown rice & crisp pappadam ^{GFA}

PENNE CARBONARA

bacon, black pepper, parsley, garlic & parmesan cheese with penne pasta

VEGETARIAN OPTION AVAILABLE ON REQUEST

SALMON PATTIES

lightly fried house made salmon patties with crisp coleslaw & garlic aioli ^{GF}

CRUMBED CALAMARI

citrus crumbed calamari with chips, choice of garden salad
or steamed green veg + garlic aioli & lemon ^{GFA}

FISH & CHIPS

citrus crumbed, grilled or tempura battered local market fish with chips,
choice of garden salad or steamed green veg, garlic aioli & lemon ^{GFA}

ALMA ROAST

slow roasted, with roast potatoes, steamed green veg
& a traditional rich pan jus gravy ^{GF}

CHICKEN SCHNITZEL

150gm chicken breast lightly fried, with chips, choice of garden salad
or steamed green veg + your choice of gravy, pepper or mushroom sauce ^{GFA}

3RD COURSE

CINNAMON CHURROS (3)

spanish donuts with a combined chocolate & caramel dipping sauce ^{GF}

VANILLA NUT SUNDAE

with chocolate topping, roast peanuts, fresh berries ^{GF}

APPLE & BLUEBERRY CRUMBLE

with vanilla crumble & vanilla ice cream ^{GFA}

"GELISTA" BLOOD ORANGE SORBET

with fresh berries ^{V/GF}