ALL DAY EVERY DAY UNITER WARREDS

ENTRÉE:

SOUP OF THE DAY WITH CRUSTY BREAD \$14

Ask staff for details

MAINS

SLOW COOKED SHORT BEEF RIBS (G) \$28

Fall off the bone beef ribs served with creamy truffle mash and mixed leaf salad with honey mustard dressing.

LAMB SHANK (G) \$28

Our tender lamb shank, slow braised in red wine and rosemary sauce. Served with creamy truffle mash and accompanied by sweet peas.

BEEF BRISKET (G) \$28

Slow-smoked, tender beef brisket served with herb-roasted chat potatoes and mixed leaf salad with honey mustard dressing. Rich house-made gravy served on the side.

HOME-MADE SLOW COOKED GRASS-FED BEEF PIE \$26

Our home-made Beef Pie in a red wine jus served with truffle mash and mushy peas.

PASTAS

SPAGHETTI MARINARA \$26

Spaghetti served with mussels, prawns, clams, fish, and calamari, prepared in a white wine sauce infused with garlic and chili, and garnished with freshly chopped parsley.

SLOW COOKED BEEF RAGU FETTUCCINE \$26

Our slow-braised Napolitana red wine beef ragu.

PISTACHIO PESTO PASTA (V)(N) \$26

Linguine tossed in a luxurious creamy pistachio pesto sauce.

(V) Vegetarian (G) Gluten-free (V+) Vegan (N) Contains Nuts All our dishes may contain traces of soy, gluten and nuts.





INCLUDES A **FREE** SCHOONER OF HOUSE BEER OR CIDER; GLASS OF HOUSE WINE; NON-ALCOHOLIC BEER OR WINE; SOFT DRINK OR JUICE WITH ANY MAIN OR PASTA DISH.

