

# SENIORS MENU

LUNCH ONLY  
(Monday to Friday)

## Seniors 3 Course Special \$28

Entrée Soup of the day  
Main course Roast of the day  
Dessert of the day

### CLASSICS

<b>Garlic Bread Or Seeded Mustard Herb Bread (2)</b> 	6	<b>Curry Of The Day</b> House-made curry of the day with steamed rice	18
Sliced ciabatta loaf topped with flavoured butter and toasted			
<b>Soup of the Day</b>	18	<b>Quiche Lorraine</b> House-made Quiche Lorraine served with garden salad	18
Soup of the day served with crusty bread rolls and butter			
<b>Fish &amp; Chips</b>	18	<b>Roast Of The Day</b> Roast of the day served with roasted root vegetables, peas and gravy	20
Grilled, battered or crumbed fish served with chips, salad and tartare			
<b>Crumbed Snapper</b>	18	<b>Chicken Schnitzel</b> Served with chips and salad and your choice of gravy (rich gravy, mushroom gravy, pepper gravy, Dianne gravy)	20
Fried, served with chips, salad and tartare			
<b>Salt &amp; Pepper Squid</b>	18		
Seasoned and served with chips, salad and aioli			

### BOWLS & SALADS

<b>Noodle Bowl</b>  	17	<b>Mediterranean Bowl</b>  	18
Vermicelli noodles, crispy slaw, coriander, vietnamese mint, basil, spring onions, crispy shallots and Nam Jim dressing		Mixed salad greens with Kalamata olives, feta, roasted capsicum, cherry tomatoes and red onion with a balsamic vinaigrette	
<b>Caesar Salad</b>	18	<b>Add Your Protein</b>	
Cos lettuce, shaved parmesan cheese, Barossa bacon pieces, garlic croutons, anchovy fillets, creamy caesar dressing and boiled egg		Fried tofu – GF, VE	7
		Grilled Haloumi – GF, DF	7
		Crispy fried beef – GF, DF	7
		Chargrilled prawns – GF, DF	8
		Salt & pepper squid – GF, DF	8
		Grilled chicken breast – GF, DF	8

### ADDITIONS & SWAPS

<b>Bread Rolls</b>	2	<b>Swap Salad for Sautéed Greens</b>	2
Warm dinner rolls and butter		Seasonal greens with olive oil, salt flakes and cracked pepper	
<b>Swap Chips for Roast Vegetables</b>	2		
Roasted seasonal vegetables with herb salt and olive oil			



Gluten Free



Dairy Free



Vegetarian

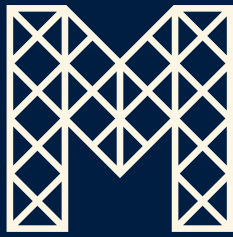


Vegan

#### Allergen Statement:

Whilst the Mosaic Hotel will make every effort to accommodate your specific dietary requirements, we have a diverse menu and cannot guarantee that trace amounts of particular allergens may not be present in your meal. We have a fryer dedicated to preparing gluten free options so we can make many dishes gluten free on request. For more information, please speak to our customer service staff.





## DESSERT MENU

### Gourmet Ice Cream

Kids – 1 Scoop with select toppings	3
Small – 1 flavour	6
Large – 3 flavours	13
(Ask staff for flavours)	

### Baked Cheesecake

Baked cheesecake, cinnamon apples, maple walnuts, whipped cream	14
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### Sticky Date Pudding

House-made sticky date pudding, double cream, butterscotch sauce, vanilla ice cream	14
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### Dark Chocolate Brownie

Dark chocolate brownie, white chocolate ganache, cream, chocolate shards, berry compote	14
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### Bread & Butter Pudding

Warm bread and butter pudding with single cream dulce de leche and vanilla ice cream	14
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### Mosaic Sundae

Five flavours of ice cream topped with whipped cream, crushed peanuts, chocolate filled wafers and a strawberry	18
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## DIGESTIVES 30ML

Averna	9	Fernet Branca	9
Montenegro	9	Okar Amaro	9

## DESSERT WINES 60ML

Serafino Fortified Shiraz	7	2019 Yalumba FSW Botrytis Viognier	9
Primitivo Moscatel Sticky White	7	Yalumba Antique Muscat	9
Nieport White Port	8	Yalumba Antique Tawny	9

## HOT DRINKS

Coffee By Cirelli	5.5	T-Bar Teas	5
Hot Chocolate	5.5	English breakfast, peppermint, earl grey, lemon and ginger, chai, chamomile, green	
		Specialty Milks	+0.5
		Almond, oat, soy, lactose free	

