



## Pot & Parma Night

Visitors: \$28.00 | Members: \$24.00

### Traditional Parmigiana

Crumbed chicken breast topped with house made Napoli sauce, sliced ham & melted cheese.

### Capricciosa Parmigiana

Crumbed chicken breast topped with house made Napoli sauce, sliced ham, olives, mushroom & melted cheese.

### Italian Parmigiana

Crumbed chicken breast topped with house made Napoli sauce, hot salami, olives & melted cheese.

### Hawaiian Parmigiana

Crumbed chicken breast topped with house made Napoli sauce, sliced ham, pineapple & melted cheese.

### Vegan Parmigiana

Vegan schnitzel topped with house made Napoli sauce & vegan cheese.

### River Gum Parmigiana

Crumbed chicken breast topped with gravy, bacon, pepperoni, melted cheese & BBQ sauce.

### Meat Lovers Parmigiana

Crumbed chicken breast topped with BBQ sauce, sliced ham, bacon, pepperoni & melted cheese

### Avocado Parmigiana

Crumbed chicken breast topped with hollandaise sauce, sliced avocado & melted cheese.

### The Greek Parmigiana

Crumbed chicken breast topped with house made hummus, lamb, olives & melted cheese.

### Naked Parmigiana

Crumbed chicken breast served with your choice of either gravy, mushroom sauce or red wine & pepper jus.

All Parmigiana are served with salad & chips.

All Parmigiana purchased between 5:30pm - 8:30pm on Wednesday receive a complimentary cluBarham drink voucher. This drink voucher entitles you to either a pot of beer, 150ml glass of house wine or a pot of soft drink.



## Pot & Parma Night Additional Menu

<b>Toasted Garlic Bread</b> 	<b>\$11.00</b>
Add Cheese + \$3	
<b>Toasted Turkish Bread</b> 	<b>\$12.00</b>
Served with butter	
<b>Trio of Dips</b> 	<b>\$16.00</b>
Roasted Beetroot, Sweet Potato with Cashew and Avocado dips served with toasted Turkish bread	
<b>Vegetable Soup</b>   	<b>\$11.00</b>
Served with toasted turkish bread	
<b>Chips</b>  	<b>Large \$11.00</b> <b>Small \$7.50</b>
<b>Side Salad</b>   	<b>Large \$5.50</b> <b>Small \$4.00</b>
<b>Side Vegetables</b>   	<b>Large \$8.50</b> <b>Small \$5.50</b>
<b>Side Mashed Potato</b>   	<b>\$4.00</b>
<b>Roast Lamb</b> 	<b>Main \$26.50</b> <b>Small \$20.50</b>
Classic roasted lamb served with roasted vegetables, gravy and mint jelly	
<b>Moroccan Lamb Salad</b> 	<b>\$30.50</b>
Moroccan seasoned lamb pieces with tzatziki, spanish onion, cherry tomatoes, cucumber, pumpkin, roasted pine nuts, feta and mixed lettuce	
<b>Pollo e Funghi Pappardelle</b>	<b>\$27.50</b>
Pan seared chicken pieces, bacon, white onion, mushrooms and garlic in a creamy white wine sauce tossed in fresh pappardelle pasta served with spring onion and shaved parmesan	
<b>Pan Fried Salmon</b> 	<b>\$32.00</b>
Balsamic glazed pan-fried salmon served with Vietnamese Nouc Cham dipping sauce, house made slaw and a lemon wedge	
<b>300G Porterhouse Steak</b> 	<b>\$39.50</b>
100-Day Grain Fed 300gram Porterhouse steak cooked to your liking, served with vegetables or salad and chips. Gravy is complimentary or add a house made sauce for extra	
<b>300G Scotch Fillet Steak - MB2+</b> 	<b>\$49.50</b>
100-Day Grain Fed 300gram Scotch Fillet steak with a marble score of 2+ cooked to your liking, served with vegetables or salad & chips. Gravy is complimentary or add a house made sauce for extra	

### DIETARY KEY

