

## Pot & Parma Night

Visitors: \$28.00 | Members: \$24.00

#### Traditional Parmigiana

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

### 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

\$11.00 Toasted Garlic Bread \$14.00 Toasted Cheesy Garlic Bread \$17.50 Toasted Cheesy Garlic and Salami Bread Large \$12.00 Chips // (\*) Small \$8.00 Side Salad // (\*\*) Large \$5.50 Small \$4.00 Side of Seasonal Vegetables (\*) Large \$9.00 Small \$6.00 Main \$29.00 Roast Lamb (\*) Small \$22.50 Classic roasted lamb served with roasted vegetables, gravy and mint jelly \$32.00 King Prawn and Avocado Salad (\*) King prawns (8) served with avocado, cherry tomato, cucumber, spanish onion and mixed lettuce \$28.00 Pollo e Funghi Pappardelle 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 \$32.00 Pan Fried Salmon (\*) Balsamic glazed pan-fried salmon served with Vietnamese Nouc Cham dipping sauce, house made slaw and a lemon wedge 300G Porterhouse Steak (🐒) \$41.00 100-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 300G Scotch Fillet Steak - MB2+ (\*) \$51.00 100-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**



Gluten Friendly



Vegetarian



**Lactose Friendly** 

