

THE BILLIARD ROOM

SPRING LIGHT LUNCH MENU

Market Soup sourdough crouton, Southwest olive oil	9.00	
Market Oysters (GF) Natural with charred lemon	4.60 ea	
Poached Oysters Newberg Brandy sauce, salmon roe	4.80 ea	
Warm Housemade Quiche of the Day club chips <u>or</u> baby gem salad	14.75	
Homemade Pie of the Day with chips <u>or</u> baby gem salad	14.75	
Chargrilled Chicken Caesar Salad baby gem lettuce, sourdough croutons, parmesan, smoked bacon, anchovies	19.50	
Sliced Cold Meat & Garden Salad Platter	14.75	
Made to Order Sandwiches wholemeal or white bread, toasted or untoasted paired with salad and condiments as requested		
Leg Ham	Smoked Salmon	9.00
Roast Beef	Chicken and Avocado	
Side Dishes Twice Cooked Chips	7.00	
Winter slaw, kale, carrot, red cabbage, pecan, lemon emulsion	7.00	
<u>DESSERTS</u>		
Brique Daffinois & Le Marquis Chevre Blue cheese pear and blackberry mostarda, shiraz caramel, walnuts, sour dough	19.50	
Seasonal Fruit Plate (GF) Fruit sorbet, strawberry gel	9.00	
Vanilla Ice Cream with a selection of toppings; caramel, berry, chocolate or honey	6.00	
Iced Coffee	5.50	