

THE
BRT

FEBRUARY CHEF SPECIALS

ENTREE

BEER-BATTERED PRAWNS

\$18

Crispy golden prawns (4) fried in a light beer batter served with rich tartare sauce & lemon

MAINS

DARLING DOWNS PORK SCHNITZEL

\$28

Lightly crumbed pork schnitzel served with chips, garden salad & chef's gravy

GIPPSLAND SLOW-COOKED LAMB & ROAST PUMPKIN SALAD

\$27

10 hour pulled lamb with baby spinach, cherry tomatoes, capsicum, roast pumpkin & pine nuts finished with Dijonnaise & a balsamic glaze

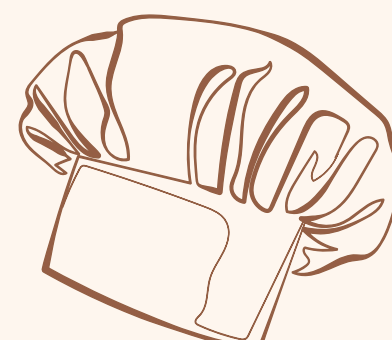
CHICKEN SATAY PIZZA

AVAILABLE ONLY
WEDNESDAY - SUNDAY

\$27

San Marzano tomato, fior di latte mozzarella, chicken, capsicum, red onion, cashews, satay sauce & chives

MAKE GF + \$5 | VEGAN CHEESE + \$5



BRACKEN RIDGE TAVERN