

THE GOLDEN AGE

LUNCH MENU

STARTERS

Golden Age Grazing Board Local Maffra cheeses, cured meats, seasonal house pickles, nuts, pastes & crackers	\$35
Middle Eastern Arayes Kababs Tortilla pressed lamb mince served with mint yoghurt	\$16
Prawn twisters with sweet chilli Sauce	\$15
Sweet potato wedges (V) with Japanese curry Sauce	\$15
Garlic bread with cheese	\$16
Bowl of Chips	\$12

LIGHT MEALS

Mini Steak Grilled minute steak with chips, salad & tangy tomato sauce	\$24
Small Parma Served with chips, salad	\$16
Banger and Mash one sausage Creamy mash and gravy	\$16
Flatty tails & chips Served with chips, salad and tangy tomato sauce	\$15
Small Carbonara Pasta	\$15
Nuggets and chips	\$15
Small pizza Ham and Pineapple	\$15
Cheese burger and chips	\$20



SAUCES All sauces gluten free Aioli, Gravy, Mushroom gravy, Peper gravy	\$3
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MAINS

Smokey BBQ Beef Brisket Burger \$28
Slow-smoked brisket, Louisiana slaw & pickles on a toasted milk bun with beer battered chips

Mountain Man Burger \$30
House-made beef patty, bacon, egg, onion jam, tomato relish, cheese, lettuce, toasted milk bun with beer battered chips

Golden Age Chicken parmigiana \$32
House-crumbed schnitzel topped with Napoli, smoked ham & golden brown cheese with beer battered chips and salad

Steak Sanga \$30
Scotch fillet, bacon, egg, cheese, onion jam, lettuce, tomato relish on Turkish bread with beer battered chips

350g Scotch Fillet \$45
Cooked to your liking with beer battered chips and salad
*Add Prawn toppers \$8

Slow-cooked lamb shoulder \$40
served with creamy mash, garlic greens & rosemary lamb jus

Lakes Entrance gummy shark (GFO)
served with chips & salad, 1PC \$25
homemade tartare sauce 2PC \$31

Mexican Beef Enchiladas \$30
Tomato salsa, guacamole, sour cream Pecorino cheese & lime wedge

Creamy Bacon Carbonara Fettucini \$28
Tossed in garlic cream with crispy Bacon & parmesan

Chicken schnitzel served with \$28
beer battered chips and salad
*Add Prawn toppers \$8

Eggplant parmigiana (V) \$28
House-crumbed eggplant topped with Napoli sauce & melted cheese with beer battered chips and salad

