

# Tuesday Night



Hoteliers Brian, Pat, Di & Andrew Gibbs

Chefs: Dalvir Singh, Tribhuvan Thapa, Damian Cherry, Saknarin Wichienkaew & Gab Dunne



## \$22 Special Pot & Parma Menu

### Jack - O - Lantern

roast pumpkin, semi sun dried tomato, spinach, napoli sauce and topped with goat's cheese

### Carnivore

diced bacon and chorizo, pancetta, BBQ sauce topped with mozzarella & tasty cheese

### Sicilian

napoli sauce, salami, chorizo, eggplant, semi sun dried tomato, cheese, olives with pesto drizzle

### Tourist

mango, avocado, pancetta, napoli sauce, mozzarella & tasty cheese with mint yoghurt drizzle

### Traditional

topped with three cheeses, ham and special tomato sauce

### Hawaiian

special tomato sauce, ham, pineapple and three cheeses

### Aussie

diced ham, napoli sauce, egg, topped with mozzarella & tasty cheese

### Carbonara

bacon, onion, mushroom in a creamy white wine sauce topped with mozzarella & tasty cheese

### Malpaz

shrimp mornay sauce, topped with avocado and three cheeses

*\*upon ordering, you have the choice of a pot (285ml) of beer or a pot of soft drink (no exchange or take away drinks) with every parma ordered. All meals served with seasonal vegetables or salad & chips*