



Five days. Five chefs. A world of flavour.

# WEEKLY LUNCH MENU \$19

12 PM–4 PM

## MONDAY | A TASTE OF MALAYSIA

### Chicken Satay (GF, DF)

Tender, flame-grilled chicken skewers served with fragrant coconut rice, crisp cucumber salad and Uncle Moon's famous creamy peanut satay sauce.

## TUESDAY | FLAVOURS OF NEPAL

### Traditional Chicken Curry (GF, DF)

Slow-cooked chicken infused with fresh ginger, garlic, tomatoes, onions and an aromatic blend of cumin, coriander, turmeric and authentic Himalayan spices.  
Served with fluffy basmati rice and refreshing tomato chutney.

## WEDNESDAY | THE AUSSIE PUB FAVOURITE

### Slow-Smoked Beef Brisket Burger

Tender, slow-smoked beef brisket piled onto toasted brioche with smoky BBQ sauce, crunchy house slaw, crispy onion rings and melted cheddar. Served with chips.

## THURSDAY | A TASTE OF GREECE

### Loaded Chicken Gyros Plate

Succulent marinated chicken served with warm pita bread, fresh Greek salad, crispy chips and creamy homemade tzatziki.

## FRIDAY | THE BRITISH CLASSIC

### Crispy Snapper Fish & Chips (I)

Served with housemade tartare sauce, mushy peas, grilled lemon, fresh salad and golden crispy chips.



@bigglesbarandgrill

Allergen Legend: (v) Vegetarian | (vg) Vegan | (gf) Gluten Free | (df) Dairy Free | (I) Seafood / Shellfish

Seafood Origin: A (Australian): Harvested within Australia or its territorial waters. I (Imported): Harvested outside Australia. M (Mixed Origin): A combination of Australian and imported seafood.