



LUNCH MENU

MONDAY - SUNDAY 12PM - 3PM

DIETARY GUIDE: (GF) GLUTEN FREE (V) VEGETARIAN (VG) VEGAN

15% SURCHARGE ON PUBLIC HOLIDAYS

SOMETHING SMALL

POTATO CHIPS (V) sriracha mayonnaise	\$10	CAESAR SALAD iceberg lettuce, homemade Caesar dressing, bacon crumbs, aged parmesan, garlic croutons Add chicken \$5	\$20
HOMEMADE DIPS (V) grilled sourdough, dukkah oil	\$15		
FIVE SPICE CALAMARI wasabi mayonnaise, radish salad	\$19	SEMI-DRIED TOMATO AND BOCCONCINI ARANCINI (V/GF) citrus mayonnaise, shave parmesan	\$17
PULLED PORK BAO (4) pulled pork, Asian slaw, sweet chili sauce, French fries	\$25		

SOMETHING BIG

CLUB SANDWICH sour dough bread, lettuce, tomato, cheese, fried egg, smoked ham, roast chicken, mayonnaise, French fries	\$25	MARGHERITA PIZZA (V) Neapolitan pizza base, San Marzano tomato, mozzarella	\$25
CHICKEN SCHNITZEL BURGER crumbed chicken, brioche bun, smashed avocado, slaw, French fries	\$25	PEPPERONI PIZZA Neapolitan pizza base, San Marzano tomato, pepperoni, mozzarella	\$30
BEEF BURGER angus beef, mayonnaise, lettuce, tomato, dill pickle, cheese, brioche bun, French fries add bacon, egg \$2.50 each	\$27	LOADED NACHOS (GF) baked corn chips, chicken, monterey jack cheese, tomato salsa, guacamole, sour cream	\$25
FISH AND CHIPS flat head, tartare sauce, lemon wedge	\$24	STEAK SANDWICH porterhouse, tomato relish, caramelised onions, cos lettuce, aioli, chips make it a lot (crispy bacon, fried egg) \$5	\$25

DESSERT

CHOCOLATE AND RASPBERRY SEMI-FREDDO almond crumble, berries, clotted cream	\$17	CHEESE PLATE brie, cheddar, lavosh, quince paste	\$18
LOW-FAT PANNA COTTA (GF) Macerated berries, coulis	\$14	CHOCOLATE SUNDAE chocolate brownie, vanilla ice cream, marshmallow, chocolate sauce	\$15
DECONSTRUCTED SAFFRON BRULEE (GF) puffed rice & nut granola, berries, sugar shards	\$17		