



LUNCH MENU

ENTRÉE

DIPS (V) hummus, baba ganoush & beetroot moutable, grilled sourdough	\$15	KALE TABOULEH (V, VG) organic kale, onion, tomato, burghul, avocado, pomegranate dressing, pita croutons	\$18
CALAMARI crumbed Queenscliff squid, lemon myrtle, kafir lime mayonnaise, native salad	\$18	CAESAR SALAD iceberg lettuce, Caesar dressing, shaved parmesan, bacon, garlic croutons + chicken \$5	\$20
ARANCINI (V, GF) tomato bocconcini, garlic aioli, aged manchego	\$16		

MAIN

PIZZA margherita or pepperoni	\$22.50	BEEF BURGER Parwan prime angus beef, mustard mayonnaise, lettuce, tomato, dill pickle, cheese, caramelized onion, brioche bun, fries + bacon & egg \$2.5 each	\$26
FISH AND CHIPS battered and fried Corio Bay flathead, chips, homemade tartar sauce	\$24	CHICKEN BURGER farmhouse southern fried chicken, chipotle mayonnaise, slaw, dill pickle, Spanish onion, brioche bun, fries + avocado \$3	\$24
NACHOS baked corn chips, chicken, Monterey Jack cheese, tomato salsa, guacamole, sour cream	\$22	STEAK SANDWICH 180g Gippsland striploin, lettuce, tomato relish, aioli, caramelized onion on sourdough, fries + Bacon & Egg \$2.5 each	\$25
CLUB SANDWICH sourdough, chicken, smoked ham, fried egg, lettuce, tomato, Jarlsberg cheese, mayonnaise, fries	\$24.50		

SIDES

FRIES (V, GF, VG)	\$9	GREEN SALAD (GF, V, VG)	\$10
WEDGES (V, VG)	\$9		

DESSERT

CHOCOLATE AND RASPBERRY SEMIFREDDO almond crumble, berries, clotted cream	\$18	LOW FAT PANNA COTTA (V, GF) vanilla bean panna cotta, macerated berries, coulis	\$16
DECONSTRUCTED LEMON TART meyer lemon curd, lemon sauce, burnt meringue, tart crumble	\$17	CHEESE PLATTER local selection of hard, soft & blue cheese, dry fruit, cracker, grissini, quince paste	\$20
DARK CHOCOLATE BROWNIE 57% dark chocolate brownie, walnuts, vanilla ice-cream, salted caramel sauce	\$18		

MONDAY - SUNDAY 12PM - 3PM