

LUNCH

SWEETCORN, ZUCCHINI AND HALOUMI FRITTERS | \$17 (V)

pea puree, slow roast tomato, and sour cream

Add crispy bacon \$5 / Add salmon \$6

GRILLED ASPARAGUS AND QUINOA SALAD | \$18 (GF) (V)

rocket, cherry tomatoes, pumpkin seeds and feta with lemon yoghurt dressing Add Chicken \$5

POACHED PRAWN SALAD | \$19

egg noodles, bean sprouts, mung beans, spring onions, peanuts, chilli w/
soy mirin, mint and coriander dressing

MOROCCAN SPICED PULLED LAMB FLAT BREAD | \$19

tabbouleh, hummus, dukkah and sumac yoghurt

MEDITERRANEAN GRILLED CHICKEN SALAD | \$20 (GFA)

cherry tomatoes, cucumber, cashews, Israeli cous cous, grilled haloumi and pesto aioli

STICKY GLAZE PORK BELLY ROTI | \$21

pickled cucumber, shredded iceberg, chilli, spring onion, crispy fried shallots,
shoestring fries and aioli

BEER BATTERED FISH AND CHIPS | \$21 (GFA)

house-made tartare sauce, shoestring fries and mixed leaf salad

PANKO CRUMBED CHICKEN PARMAGIANA | \$22

house-made smokey tomato sauce, mozzarella, parmesan and fresh herbs
mixed leaf salad, shoestring fries and aioli

HOUSE-MADE BEEF AND BACON BURGER | \$23

Swiss cheese, lettuce, tomato, tomato relish, wholegrain mustard aioli, beer battered onion
ring, shoestring fries and aioli

HEREFORD PRIME SCOTCH FILLET | \$37 (GFA)

parmesan, cherry tomato and rocket salad, chunky hand-cut fries and shiraz jus