



## LUNCH MENU

### STARTERS & SMALL PLATES

**PORK BELLY** **\$19**

Slow-cooked free-range pork belly with a fragrant red curry sauce & salad petite (GF)

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**BRUSCHETTA** **\$17**

Served on toasted sourdough with confit garlic, persian fetta, heirloom tomatoes & white balsamic (V) (GFO)

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**CRISPY FRIED PONZU TOFU** **\$17**

Silken tofu with kosho mayo and nori (V) (GF) (Vegan Option)

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**SOFT SHELL CRAB** **\$19**

Crispy soft-shell crab, nam jim dressing, kewpie mayo with herb salad (GF)

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**PEKING DUCK PANCAKES** **\$19**

Marinated roasted duck breast with cucumber, spring onion, hoisin sauce & coriander

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**VEGETABLE FRIES** **\$10**

Carrot, potato, parsnip & beetroot fries with vegan aioli & sea salt (V) (Vegan)

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### BURGERS

Served with Rustic Chips

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**CRISPY CHICKEN BURGER** **\$24**

Crispy free-range chicken with lettuce, tomato, house pineapple relish, herbed mayo on a toasted milk bun

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**BEEF BURGER** **\$25**

Free range grass-fed beef with Havarti cheese, lettuce, tomato, house beetroot relish & house white BBQ sauce on a toasted milk bun (GFO)

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### GOURMET WRAPS

**LAMB** **\$22**

Slow cooked lamb shoulder, rocket, tomato, pickled cucumber & dill yoghurt

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**FALAFEL** **\$19**

House-made falafels with spiced yoghurt, tabouli, white bean hommus & mixed leaf (V)

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**CHICKEN CHIMICHANGA** **\$20**

Crispy fried tortilla with chicken, bacon, shallots & jack cheese, served with house ranch dressing & salad petite

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(V) Vegetarian (GF) Gluten Free (GFO) Gluten Free Option | 15% surcharge on Public Holidays | Please do not feed the wildlife



# LUNCH MENU

## MAIN FARE

**FISH OF THE DAY** \$29  
Ask our staff for today's special

**CHILLI PRAWN SPAGHETTI** \$29  
Local King prawns, chilli, garlic, lemon, parsley, cherry tomatoes & olive oil finished with a lemon pangrattato (GFO)

**BIBIMPAB BOWL** \$18  
Seasoned rice, pickled veg, avocado, kimchi, edamame, pickled cucumber & topped with a fried egg (GF)  
**Add Tofu (V)** \$5  
**Add Crispy Chicken** \$6  
Note: Once we add the crispy chicken it is no longer GF

**CAESAR SALAD** \$19  
Cos and Kale, crispy pancetta, boiled egg, pecorino cheese, sourdough croutes with cherry tomato & lemon thyme aioli (GFO)  
**Add Crispy Chicken** \$6

**FALAFEL SALAD** \$24  
House-made falafels, white bean hommus, avocado, tabouli, haloumi, pistachio dukkah, pickled cucumber & yoghurt dressing (GF) (V) (Vegan Option)

**PRAWN SALAD** \$27  
Chilled King prawns, avocado, citrus salad with crispy pumpkin seeds & herb emulsion

**PLOUGHMAN'S PLATE** \$24  
Select meats, aged cheddar cheeses, house chutney, pickled veg, boiled egg & grilled sourdough (GFO)

**FRITTATA** \$22  
Layered vegetarian frittata, including wild mushrooms, capsicum, zucchini, onion & baby spinach, served with our garden salad (V) (GF)

## SIDES

**SALADS** from \$9  
See display for today's selection

**RUSTIC CHIPS** \$9  
Served with sea salt

**SHOESTRING FRIES** \$8  
Served with sea salt

**Gluten Free Options** Add \$2

**Sauces - aioli, tomato, bbq** Add \$2

## SOMETHING SWEET

Select from our daily range of delicious fresh house-made cakes, slices & scones

**CAKES - (GF Options)** from \$8

**SLICES** from \$4

**Add cream** .50c

**Add ice-cream (GF)** \$1

**Add cream & ice-cream** \$1.5

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