



LUNCH MENU

STARTERS & SMALL PLATES

PORK BELLY **\$19**

Slow-cooked free-range pork belly with tamarind chilli, coriander & peanuts (GF)

ZUCCHINI & HALOUMI FRITTERS **\$17**

Served with black sesame, confit garlic & yoghurt (GF) (V)

CRISPY FRIED TOFU **\$17**

Silken tofu with Chinese garlic sauce & pickled cucumber salsa (GF) (V) (Vegan)

SCALLOPS **\$19**

Pan fried scallops with romesco sauce, chorizo crumb, shaved fennel, lemon & olive oil

PEKING DUCK BAO BUNS **\$19**

Steamed bao buns with marinated roasted duck breast, cucumber, ginger, kewpie mayo & cashew crumb

VEGETABLE FRIES **\$10**

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

BURGERS

Served with Rustic Chips

CRISPY CHICKEN BURGER **\$24**

Crispy free-range chicken with house slaw, tomato, avocado & garlic aioli on a toasted milk bun (GFO)

BEEF BURGER **\$25**

Free range grass-fed beef with Swiss cheese, lettuce, tomato, maple bacon, house made BBQ sauce & mayo on a toasted milk bun (GFO)

GOURMET TORTILLAS

QUESADILLA (kei-sa-dia) **\$20**

A toasted tortilla filled with spiced beans, cheese, tomato salsa & sour cream (V)

CHICKEN CHIMICHANGA **\$22**

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

FALAFEL WRAP **\$19**

House made falafel, spiced yoghurt, tabouli, white bean hommus & mixed leaf toasted wrap (V) (Vegan Option)

(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)

SALMON & FENNEL RISSOTO \$27
Tasmanian salmon & fennel risotto with lemon, dill, crème fraiche & spinach (V) (GF)

SOUP OF THE DAY \$14
Ask our friendly staff for today's choices
Served with toasted sourdough (GFO)

VEGETARIAN LASAGNE \$24
Layered eggplant, zucchini, pumpkin & roasted capsicum, ricotta cheese, house made Napoli & bechamel sauce, served with salad of your choice (V)

WARM ROAST PUMPKIN SALAD \$23
Roasted pumpkin with slow cooked heirloom tomato, walnut crunch & freekeh with a spiced yoghurt emulsion (V)

STEAK SANDWICH \$26
Grass-fed premium eye fillet steak with lettuce, tomato, caramelised onion, provolone cheese & house chutney on toasted Turkish

WARM KOREAN STICKY BEEF SALAD \$26
Marinated sticky beef, with soba noodles, spring onions, bean sprouts, & pickled vegetables

JUMBO BEEF PIE \$25
Slow-cooked beef & winter vegetable pie served with our jumbo rustic chips & garden salad

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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