



LUNCH MENU

STARTERS & SMALL PLATES

GOURMET CHIPS \$9.5

Tasty house spiced rustic chips

CHEESY GARLIC TURKISH BREAD \$8 Add Olives \$2

PORK BELLY \$19

Slow-cooked free-range pork belly with pickled vegetable slaw and dashi soy broth (GF)

BRUSCHETTA \$19

Served on sourdough with roast capsicum, confit garlic, slow cooked heirloom tomatoes, goats cheese, salsa verde & almonds (V) (Vegan Option)

CRISPY FRIED TOFU \$19

Silken tofu with caramelised shallots and soy kombu broth (GF) (V) (Vegan)

TEMPURA PRAWNS \$19

Tempura battered tiger prawns with rouille sauce and rocket salad (GFO)

CALAMARI \$23

Salt & pepper squid with smoked paprika aioli, rocket, lemon & olive oil (GF)

BURGERS

Served with Rustic Chips

CRISPY CHICKEN BURGER \$25

Crispy buttermilk chicken tenders with iceberg lettuce, tomato, mayo and cucumber relish on a toasted milk bun (GFO)

BEEF BURGER \$26

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

GOURMET WRAPS

FALAFEL WRAP \$22

House-made falafel, hommus, tabouli tzatziki and mixed leaf (V) (Vegan O)

CHICKEN CHIMICHANGA \$24

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

CHICKEN SCHNITZEL WRAP \$24

Panko crumbed chicken with iceberg lettuce, tomato, cheese and mayo
Served with rustic chips

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



LUNCH MENU

MAIN FARE

SOUP OF THE DAY \$15
With toasted Turkish bread
Ask 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)

HEARTY DUTCH OVEN BEEF STEW \$28
Comfort food at its best!
Tender beef, loads of winter veg and a velvety thick sauce, served with rosemary smashed chat potatoes (GF)

POKE BOWL \$25
Edamame beans, black rice, avocado, crispy kale, pickled vegetables with kewpie mayo & a light soy dressing (GF) (V) (Vegan O)
Add Tofu \$6
Add Chicken \$6
Add Fried Egg \$2

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

VEGETARIAN LASAGNE \$24
Layered eggplant, zucchini, pumpkin, spinach, caramelised onion, ricotta, house Napoli and bechamel sauce
Served with side salad (V)

RICOTTA GNOCCHI \$28
House made ricotta gnocchi, heirloom tomatoes, salsa verde, hazelnuts & fresh ricotta (V)
Add Chorizo Sausage \$5

STEAK SANDWICH \$28
Grass-fed premium eye fillet steak with lettuce, tomato, caramelised onion, provolone cheese & house chutney on toasted Turkish with rustic chips (GFO)

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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