



LUNCH MENU

STARTERS & SMALL PLATES

GOURMET CHIPS	\$10
Tasty house spiced rustic chips	
CHEESY GARLIC BREAD	\$8
Add Olives	\$2
SLOW COOKED PORK BELLY	\$23
Free range pork belly in a dashi broth with pickled vegetables & wakame (GF) (DF)	
CRISPY FRIED TOFU	\$20
Silken tofu with a fragrant peanut sauce & toasted coconut crumb (GF) (V) (Vegan)	
QUESADILLA	\$15
Toasted flour tortilla with spinach, cheese and paprika, with a side of house made tomato relish (V)	
CALAMARI	\$23
Salt & pepper squid with dill aioli, petite salad and lemon (GF)	
PAKORA	\$18
Indian vegetable fritters	
Deep fried vegetables in a spiced Pakora batter, served with a fresh mint, coconut & tamarind chutney (GF) (DF) (V) (Vegan)	
GREEN PAPAYA SALAD	\$16
Shredded green papaya and crisp vegetables tossed with a spicy Thai dressing, fresh mint and crushed macadamia's (GF) (DF)	
Add grilled chilli King prawns (3)	\$14

BURGERS

Served with Rustic Chips

CRISPY CHICKEN BURGER	\$25
Crispy buttermilk chicken tenders with iceberg lettuce, tomato, pickled cucumber & mayo on a toasted milk bun (GFO)	
BEEF BURGER	\$27
Free range grass-fed beef with Swiss cheese, caramelised onion, bacon, tomato, lettuce & house made BBQ sauce on a toasted milk bun (GFO)	
MUSHROOM & HALOUMI BURGER	\$25
Grilled field mushroom & haloumi with rocket, tomato, salsa verde & aioli on a toasted milk bun (V) (GFO)	
FALAFEL WRAP	\$24
House made falafel, hommus, tabouli, tzatziki & mixed leaf (V) (Vegan O)	
CHICKEN SCHNITZEL WRAP	\$24
Panko crumbed chicken with iceberg lettuce, tomato, cheese & aioli Served with rustic chips	
BLAT WRAP	\$24
Bacon, iceberg lettuce, avocado, tomato & aioli Served with rustic chips	
Add cheese	\$2

FOR ANY FOOD ALLERGIES OR SPECIAL DIETARY REQUIREMENTS – PLEASE ADVISE OUR STAFF AT TIME OF ORDERING

Coeliac Customers – while many of our menu items are gluten free, some alterations to the cooking process may be required to ensure your wellbeing.
(V) Vegetarian (GF) Gluten Free (GFO) Gluten Free Option (Vegan O) Vegan Option | 15% surcharge on Public Holidays | **Please do not feed the wildlife**



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MAIN FARE

CHAR GRILLED CHICKEN SALAD \$27
Marinated chicken tenderloins with a lime mango salsa on a leafy capsicum & cherry tomato salad (GF) (DF)

CHILLI PRAWN SPAGHETTI \$30
Local King prawns, chilli, garlic, onion, lemon, parsley, cherry tomatoes & olive oil finished with a lemon pangrattato (GFO)

FALAFEL SALAD \$25
House made falafels with white bean hommus, tabouli, pickled cucumber & tzatziki dressing (V) (GF) (Vegan O)

VEGETARIAN BURRITO BOWL \$26
Chilli black bean salad, savoury rice, grilled corn, avocado, smoky paprika tortilla chips & vegan chipotle mayo (V) (GFO) (Vegan)

Add Tofu \$6
Add Chicken \$8

BARRAMUNDI \$30
Pan fried Coral Coast barramundi served with smashed chats, roasted beetroot, rocket salad & salsa verde (GF) (DF)

KOREAN STICKY BEEF SALAD \$27
Marinated sticky beef with soba noodles, pickled vegetables, lychees & coriander (GFO)

STEAK SANDWICH \$32
Grass-fed premium eye fillet steak with lettuce, tomato, caramelised onion, provolone cheese & house chutney on toasted Turkish
Served with rustic chips (GFO)

SIDES

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

RUSTIC CHIPS \$9.5
Served with sea salt

SHOESTRING FRIES \$8
Served with sea salt

Gluten Free Options Add \$2

SAUCES
Add tomato, bbq, mayo, sweet chilli \$2
Add aioli \$3

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 \$1
Add ice-cream (GF) \$1.5
Add cream & ice-cream \$2

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