

LUNCH MENU (Served from 12pm to 3pm)

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| BREADS | Char grilled Sourdough with extra virgin olive oil and vincotto (V,DF,GF available) | \$7.9 |
| | Toasted garlic and herb ciabatta with fresh tomato and parmesan (V) | \$12.9 |
| | Warm marinated Mediterranean olives and toasted sourdough (V,DF,GF available) | \$10.9 |
| ENTREE | Oysters (serves of 3) | |
| | Natural, with side of fennel and chilli preserve (GF, DF) | \$12 |
| | Kilpatrick, with Billinudgel brown sauce, bacon & lemon (GF, DF) | \$13.9 |
| | Calamari Tonkatsu bowl (Panko crumbed calamari rings w/tonkatsu sauce) (DF) | \$16.9 |
| | Macadamia & Brie Arancini with beetroot relish & dehydrated olives (V) | \$13.9 |
| Lamb riblets with chimichurri & sweet potato croutons (DF, GF) | \$18.9 | |
| TO SHARE | Antipasto platter with salami picante, mixed Mediterranean olives, Salmon pastrami, preserved char grilled zucchini, cherry tomato chutney, camembert cheese and toasted Sourdough | \$29.9 |
| | Cheese Board Triple cream Brie and South Cape mature Cheddar with kiwi paste, dried fruit terrine and nashi pear served with toasted Sourdough (V GF available) | \$23.9 |
| SALADS | Roasted butternut pumpkin, baby spinach, quinoa, roasted almonds, mint, goats cheese, cranberries and verjus dressing (GF,V) | \$18.9 |
| | King Prawn Thai salad with green tea noodles, pickled vegetables, fresh herbs, cashew nuts & nam jim dressing (DF) | \$22.9 |
| | Nashi pear, rocket, parmesan and walnuts with grilled Chicken breast and verjus dressing (GF) | \$20.9 |

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| SENIORS MEALS | Calamari with fries, garden salad & aioli (DF) | \$15.9 |
| | Beer battered Barramundi with garden salad, fries & tartare | \$15.9 |
| | Chicken parmigiana with garden salad, fries & tomato sauce (DF) <i>(Only available Monday to Friday, excluding Public Holidays)</i> <i>(Must show seniors card)</i> | \$15.9 |
| MAINS | Grilled Chicken breast, bacon, avocado aioli, roasted capsicum, rocket and cheddar in a Multi grain roll served with fries (GF available) | \$20.9 |
| | Slow cooked lamb shoulder on Lebanese bread with hummus, mixed leaves, tomato, olives, spanish onion & tsatziki served with sweet potato chips (GF available) | \$20.9 |
| | 250 gram Sirloin steak, served with seared polenta, smoked tomatoes, asparagus, pancetta and anchioade (GF) | \$29.9 |
| | Market fish & pickled baby octopus served with papas Anne, tomato, asparagus & olive salad with Bloody Mary sauce (GF) | \$34.9 |
| | Beer battered barramundi with garden salad, fries & tartare sauce | \$29.9 |
| | Chicken parmigiana with garden salad, fries & tomato sauce (DF) | \$24.9 |
| | Pasta roulade, filled with spinach, pine nuts & goats cheese with Napoli sauce (V) | \$28.9 |
| SIDES | Fries with tomato sauce and aioli (V) | \$9.9 |
| | Garden salad with verjus dressing (V, GF, DF) | \$8.9 |
| | Steamed greens tossed with garlic butter (V, GF) | \$10.9 |
| | Nashi pear & roquette salad with parmesan & toasted walnut (V, GF) | \$12.9 |
| DESSERTS | Belgian Chocolate mousse, fresh berries and almond crunch (GF, V) | \$14.9 |
| | Affogato with House cranberry & pistachio biscotti (V) | \$14.9 |
| | Oops I dropped the ice cream! Pistachio semifreddo with sesame praline, aerated chocolate, with confit fruit & raspberry coulis (V) | \$14.9 |
| | Mango Panacotta, coconut brittle, yogurt, passion fruit sorbet and pineapple (GF) | \$14.9 |
| | Cheese Board Triple cream Brie and South Cape mature Cheddar with kiwi paste, dried fruit terrine and nashi pear served with toasted Sourdough (V GF available) | \$23.9 |

15% surcharge applicable on Public Holiday