



## LUNCH MENU

12pm – 5pm (Sat. & Sun.)

<b>SPICY MARINATED OLIVIES (VV, GF)</b>	<b>\$8</b>
<i>A mix of Sicilian, black Kalamata, black Liguria olives w/ chili dust</i>	
<b>SPICED POPCORN (VV, GF)</b>	<b>\$4</b>
<i>Homemade popcorn with our secret spice mix</i>	
<b>HAND CUT CHIPS (V)</b>	<b>\$8</b>
<i>Triple cook potatoes with house made chipotle bbq sauce</i>	
<b>SALT COD CROQUETTS</b>	<b>\$13</b>
<i>Traditional Portuguese bacalao &amp; potato croquettes w/ a citrus aioli &amp; fresh herbs</i>	
<b>ZUCCHINI FLOWERS &amp; APARAGUS TEMPURA (V)</b>	<b>\$14</b>
<i>Zucchini flowers &amp; asparagus lightly coated in a saffron tempura batter w/ an infused ginger, chili, Coriander, &amp; lemon soy sauce</i>	
<b>ARANCINI w/SHALLOTS &amp; GINGER (V)</b>	<b>\$12</b>
<i>Three golden crisp arancini's with soy aioli.</i>	
<b>CHICKEN DRUMETTES, HOT &amp; CRISPY</b>	<b>\$15</b>
<i>Crispy drumettes marinated overnight in mountain goat pale ale. Tossed in chipotle sauce w/ house made sour cream</i>	
<b>SPANISH BREAKFAST</b>	<b>\$15</b>
<i>Pan fried chorizo, onions, potatoes w/ a fried or poached egg</i>	
<b>BACON &amp; EGG ROLL</b>	<b>\$12.5</b>
<i>Honey baked bacon, 2 extra-large fried eggs, house made chipotle BBQ sauce in a soft milk bun.</i>	
<b>ELT (VV)</b>	<b>\$13</b>
<i>Smoked slices of eggplant, cos lettuce, fresh tomato, avocado mayo in toasted sourdough.</i>	
<b>BLT</b>	<b>\$14</b>
<i>Honey baked bacon, cos lettuce, fresh tomato, avocado mayo in a soft milk bun</i>	
<b>GURDYS CHEESE BURGER w/ CHIPS</b>	<b>\$15</b>
<i>Homemade beef pattie, cheese, pickles, onions and our secret sauce in soft milk bun.</i>	
<b>CHICKEN BURGER w/ CHIPS</b>	<b>\$15</b>
<i>Grilled chicken thigh fillets, cos lettuce, crumbed cheddar and chilli mayo.</i>	
<b>GREEN DOG w/ CHIPS (VV)</b>	<b>\$15</b>
<i>Suzy's spicy original sausage, vegan mayo, tomato salsa &amp; crisp leeks</i>	
<b>250g RUMP STRIP STEAK &amp; CHIPS (GF)</b>	<b>\$20</b>
<i>Argentinian cut of the rump cooked &amp; sliced at perfection with our house made chimichurri sauce &amp; confit tomatoes and triple cooked potatoes</i>	
<b>KEBABS w/ FATTOUCHE SALAD</b>	<b>\$15</b>
<i>Choice of either Lamb, chicken or beef skewers w/ cous cous, tomatoes, red radish, mint &amp; onions</i>	
<b>PAN ROASTED VEGETABLE SALAD (VV, GF)</b>	<b>\$14</b>
<i>Pan roasted kale and brussel sprouts w/ marinated zucchini, pomegranate seeds, toasted almonds &amp; tahini sauce</i>	
<b>ROASTED PUMPKIN &amp; POACHED EGG (V, GF)</b>	<b>\$14</b>
<i>w/ goat cheese, pea leaf, crisp leeks, poached egg, truffle parfume</i>	
<b>CITRUS CURED SALMON SALAD (GF)</b>	<b>\$18</b>
<i>w/ sugar snap peas, marinated fetta, pea leaf, shaved fennel, red radish, pine nuts &amp; citrus vinaigrette</i>	

(V) = Vegetarian

(VV)=Vegan

(GF) = Gluten Free



## SMALL BITES & DINNER MENU

(For 2 people we would recommend 3-4 dishes)

<b>SPICEY MARINATED OLIVES (VV, GF)</b>	<b>\$8</b>
<i>A mix of Sicilian, black Kalamata, black Liguria olives w/ chili dust</i>	
<b>SPICED POPCORN (VV, GF)</b>	<b>\$4</b>
<i>Homemade popcorn with our secret spice mix</i>	
<b>HAND CUT CHIPS</b>	<b>\$8</b>
<i>Triple cook potatoes with house made chipotle BBQ sauce</i>	
<b>POLENTA CHIPS W/ TRUFFLE OIL</b>	<b>\$10</b>
<i>Polenta chips coated in truffle oil and a herb mayo dipping sauce</i>	
<b>ANTIPASTO BOARD (V)&amp;(GF)options</b>	<b>\$18</b>
<i>Jamon serrano, caponata, goat cheese, marinated fetta, confit tomatoes with crackers and charred bread</i>	
<b>CHEESE BOARD (V)&amp;(GF)options</b>	<b>\$25</b>
<i>Choose 3 of</i>	
<i>- TORERO MATADOR MANCHEGO. A Spanish Manchego sheep milk cheese. A firm, compact cheese with a buttery texture and a fruity, tangy note; semi cured (3months)</i>	
<i>- TARAGO RIVER TRIPLE CREAM is related to brie yet very different. The fluffy curds soften with age and become wickedly delicious. A treasure trove of complex flavours. (Gippsland, Australia)</i>	
<i>- PYENGANA CHEDDAR, a clothbound mature Tasmanian cheddar, aged 8-12 months, giving it an opportunity to dry out slightly leaving an open and drier texture.</i>	
<i>- TRUFFLE INFUSED PECORINO made from sheep's milk, aged and injected with black truffle paste. (Sardinia, Italy)</i>	
<b>CITRUS CURED SALMON (GF) option</b>	<b>\$12</b>
<i>Citrus cured Atlantic salmon shaved fennel, orange, honey-lemon vinaigrette &amp; charred bread</i>	
<b>SALT COD CROQUETTS</b>	<b>\$13</b>
<i>Traditional Portuguese bacalao and potato croquettes w/ a citrus aioli and fresh herbs</i>	
<b>ZUCCHIN FLOWERS &amp; APARAGUS TEMPURA (V)</b>	<b>\$14</b>
<i>Zucchini flowers &amp; asparagus lightly coated in a saffron tempura batter w/ an infused ginger, chili, coriander &amp; lemon soy sauce</i>	
<b>ARANCINI W/ SHALLOTS &amp; GINGER (V)</b>	<b>\$12</b>
<i>Our famous deep fried shallots &amp; ginger risotto balls w/ soy aioli.</i>	
<b>CHICKEN DRUMETTES, HOT &amp; CRISPY</b>	<b>\$15</b>
<i>Crispy drumettes marinated overnight in mountain goat pale ale. Tossed in chipotle sauce w/ house made sour cream</i>	
<b>TAPIOCA &amp; HALLOUMI BITES (V)</b>	<b>\$12</b>
<i>Mix of halloumi and sago flour deep fried until golden and crispy w/ chili honey</i>	
<b>OCTOPUS &amp; CHORIZO</b>	<b>\$15</b>
<i>Overnight marinated chili &amp; garlic baby octopus, barbequed and served on a bed of grilled chorizo w/ romesco sauce</i>	
<b>GIANT PRAWNS (GF)</b>	<b>\$20</b>
<i>U10 prawns perfectly pan fried in garlic butter on a fresh tomato and mint sauce, salsa verde and baby coriander</i>	
<b>SKEWERS PLATE (GF)</b>	<b>\$21</b>
<i>Lamb, chicken and beef skewers w/ house made dipping sauces</i>	
<b>250g RUMP STRIP STEAK (GF)</b>	<b>\$19</b>
<i>Argentinian cut of the rump cooked &amp; sliced at perfection with our house made chimichurri sauce &amp; house dried tomatoes.</i>	



<b>PAN ROASTED VEGETABLE SALAD (VV, GF)</b>	<b>\$14</b>
<i>Pan roasted kale and brussel sprouts w/ marinated zucchini, pomegranate seeds, toasted almonds &amp; tahini sauce</i>	
<b>GARDEN &amp; GREENS SALAD (V, GF) &amp; (VV) option</b>	<b>\$11</b>
<i>Pea leaves, shaved fennel, red radish, sugar snaps, marinated feta, pine nuts with citrus vinaigrette</i>	

## BURGERS & DOGS

<b>GURDYS CHEESE BURGER w/ CHIPS</b>	<b>\$15</b>
<i>Homemade beef pattie, cheese, pickles, onions &amp; our secret sauce in a soft milk bun.</i>	
- Add Extra pattie	<b>\$3</b>
- Add Bacon	<b>\$2.50</b>
<b>CHICKEN BURGER w/ CHIPS</b>	<b>\$15</b>
<i>Grilled chicken thigh fillets, cos lettuce, crumbed cheddar and chilli mayo.</i>	
- Add bacon	<b>\$2.50</b>
<b>GREEN DOG w/ CHIPS (VV)</b>	<b>\$15</b>
<i>Suzy's spicy original sausage, vegan mayo, tomato salsa &amp; crisp leeks</i>	

## DESSERTS

*Deliciously Delightful Finish*

<b>OREO S'MORES (V)</b>	<b>\$10</b>
<i>Just the best oreo sandwich (3) you will ever have.</i>	
<i>With dulce de leche ice cream and baked marshmallows</i>	
<b>WHITE CHOCOLATE &amp; BERRY BRULEE</b>	<b>\$12</b>
<i>Creamy &amp; smooth white chocolate &amp; vanilla bean brulee w/ berry compote</i>	

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