

LUNCH MENU

TO START

Bread & Dips 8.5

Grilled pita bread + chefs selection of dips | V

Garlic & Herb Flat Bread 10.0

Confit garlic & herb butter + grana padano + balsamic reduction | V

Goats Cheese Croquette 14.0

Goats cheese & thyme croquette + honey + toasted almonds | V

Seafood Basket 19.0

Prawn twisters + crumbed prawns + baby calamari + tequila and lime flathead + lemon + chunky remoulade

Wings 16.0

Spicy Cajun chicken wings + ranch dip | GF

LUNCH

Szechuan & Coconut Dusted Calamari 21.0

Bean sprout + coriander + mint + chilli + snow pea + palm sugar dressing + lime | DF

Lemon & Herb Crusted Barramundi 29.0

Asparagus + zucchini ribbons + broad bean + pea tendril + hazelnuts + grape | AGF + ADF

Teriyaki Noodle 19.0

Black fungus + sugar snaps + bok choy + broccolini + glass noodle + teriyaki sauce | GF + DF + Vegan

Add beef 7.0

Add marinated tofu 5.0

Lamb Cutlets 32.0

Grilled lamb cutlets + pea falafel + watercress + mint gremolata + citrus dill yoghurt | GF

Sticky Ribs 29.0

Glazed pork ribs + daikon, pear & sesame slaw | GF + DF

Pork Cutlet 32.0

Pork cutlet + pearl cous cous & quinoa + grilled peach + asparagus + pickled fennel DF

Beef Open Grill 24.0

Turkish bread + rib eye + Portobello mushroom + red onion + aged cheddar + beetroot relish + rocket + fried egg + horseradish aioli | AGF

Chipotle Chicken Salad 24.0

Slow cooked chipotle chicken + cos lettuce + red cabbage + avocado + sweet corn + cherry tomatoes + red onion + buttermilk & chive ranch dressing + sweet potato crisps | GF

Available vegetarian with chipotle chickpea

Pumpkin & Fetta Salad 20.0

Butternut squash + Danish fetta + pepitas + roast capsicum + red onion + baby spinach + rocket + apple balsamic dressing | V + GF + ADF