

BURGERS

Free Range Chicken \$28

Free range chicken & bacon, cheese, salad leaves and fries (gfa)

Prime Beef Au Poivre \$28

Prime beef patty, caramelized onion, cheese, salad leaves, peppercorn sauce and fries (gfa)

Vegetarian \$28

Vegetarian patty, sliced beetroot, cheese, salad leaves, aioli and fries (gfa, v)

SALADS

Classic Caesar \$24

Cos lettuce, croutons, parmesan cheese, eggs, bacon and Caesar dressing (gfa)

Lamb Salad \$29.50

Hummus, feta, tomato, cucumber, bulgur wheat, balsamic glaze, greens and almonds (gfa)

Halloumi Salad \$26

Grilled halloumi, avocado, cos lettuce, cherry tomatoes, sweet corn and summer fruit (v)

*gf = gluten free / gfa = gluten free available / df = dairy free
v = vegetarian*



LUNCH MENU

Available from 11.30am - 3.30pm

CHEF'S SPECIAL

King Prawns Linguine \$35

With sundried tomato beurre blanc and basil

Market Fish Crudo \$29

With pickle grapes, horseradish cream capers and fennel (gf)

Burrata \$29

With pickled cucumber, summer fruit, beetroot hummus, almond and pomegranate (gf)

Wellbeing Poke Bowl \$28

Steamed rice, soybeans, carrots, avocados, olives, corn kernels, salad leaves and dressing. Choice of salmon, chicken, or vegetarian tofu (gf)

Classic Fish and Chips \$32

Beer battered fish fillets served with garden salad, fries and tartar sauce (gfa)

Scotch Steak \$39

220 grams of scotch steak served with a fried egg and jus. Choice of fries, salad, or roast vegetables (gf)

PIZZA

Margherita \$29

Cherry tomato, mozzarella and basil (gfa, v)

Pepperoni \$29

Picante pepperoni and mozzarella (gfa)

Hawaiian \$29

Ham and pineapple (gfa)

Three Cheeses \$29

Parmesan, blue cheese and mozzarella (gfa, v)

DESSERTS

Homemade Baked Cheesecake \$22

Mango gel, summer berries, raspberry crumb and berry ripple ice-cream

Peanut Butter Parfait \$21

Candied peanuts, chocolate soil, butterscotch sauce and caramel salted ice-cream

Vanilla Crème Brûlée \$21

Biscotti and vanilla ice cream

Gourmet Cheeseboard \$25

Selection of gourmet cheese, chutney, crackers (gfa)

Please be advised that our menu items may contain allergens such as peanuts, tree nuts, soy, milk, eggs, wheat, fish, and shellfish, or other ingredients. Please inform your server of any food allergies or dietary restrictions.

While we do our best, we cannot guarantee that our dishes are free from cross-contamination or allergens. Thank you for your understanding.