

LUNCH MENU

CHICKEN CARBONARA 22

bacon, chicken, spring onion, cream, parmesan

STEAK SANDWICH 26

*char grilled steak, fries, lettuce, tomato, aioli,
caramelised onion*

BLAT 20

*toasted turkish roll, bacon, lettuce, avocado,
tomato, aioli*

MIXED GRAIN SALAD (V, GF) 19

*wild rice, quinoa, lentils, fresh herbs, nuts, currents,
pomegranate, citrus, yoghurt dressing*

CAESAR SALAD 20

bacon, egg, anchovy, crouton, caesar dressing

ADD CHICKEN 7

ADD SALT SPICED CALAMARI (GF) 8

PULLED PORK SLIDERS 20

pulled pork, chipotle slaw, aioli, fries

SALT SPICED CALAMARI (GF) 18

fries, salad, aioli, lemon

FOOD ALLERGIES

Please be aware that all care is taken when catering for special requirements. It must be noted that within the premises we handle nuts, seafood, shellfish, sesame, wheat flour, eggs, fungi & dairy products. Patron requests will be catered to the best of our ability, but the decision to consume a meal is the responsibility of the diner.

15% SURCHARGE APPLIES ON PUBLIC HOLIDAYS

SENIORS LUNCH

\$22 | 2 COURSE

MON-FRI 11.30AM-2PM, TEA & COFFEE INCLUDED

ENTREE

SOUP OF THE DAY

please see staff for today's special

WILD MUSHROOM ARANCINI

garlic aioli

SPRING ROLLS

pickled veg salad, sweet chilli sauce

MAIN MEALS

LAMBS FRY & BACON

onion gravy, mash

SPAGHETTI BOLOGNAISE

homemade, shaved parmesan

CHICKEN PARMA

napoli, melted cheese, chips, salad
plain schnitzel available

FISH & CHIPS

beer battered flathead, chips, tartare, salad

ROAST OF THE DAY

traditional sides, gravy

BRAISED BEEF

veg, mash

MOROCCAN VEG STEW (V)

mash

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