

LUNCH + LIGHT MEALS

We use our own fresh, home-grown herbs where possible and our sauces are house-made

BREADS

HERB, GARLIC OR PESTO BREAD (V)

Half serve (2 portions) \$4.00
Full serve (4 portions) \$7.50

CHEESY GARLIC BREAD (V)

Garlic bread with melted mozzarella

Half serve (2 portions) \$4.50
Full serve (4 portions) \$8.00

CRUSTY DAMPER COB (V)

Accompanied with garlic butter, basil pesto, olive tapenade + home-made tomato relish

Small (serves 2) \$7.50
Large (serves 4) \$12.00

Melt & Wrap

BACON, AVOCADO + CAMEMBERT MELT

Bacon, avocado + camembert topped with mozzarella on our thick herb focaccia

½ MELT \$9.50
FULL MELT \$17.50

CHICKEN CAESER WRAP

Mixed leaves, bacon, parmesan and house-made dressing

½ (6 inch) \$9.00
Full (12inch) \$17.00

LIGHT MEALS & STARTERS

SESAME CRUSTED CALAMARI \$16.50

Hand-cut calamari served with aioli and sweet chilli dipping sauce
(G/F option - Grilled) (add fries \$2.00)

MUSHROOMS (V) \$16.00

Stuffed with haloumi + lightly crumbed.
Served with salad + house-made relish

SOUP (See blackboard for details)

VEGETABLE GYOZA (V) \$15.50

5 steamed Japanese dumplings, pan-fried + served with our house made sweet chilli jam (add fries \$2.00)

ARANCINI (V) \$17.00

House made risotto + mozzarella balls.
Served with Napoli sauce + garden salad

See our specials board for fish of the day, soup and more great dishes

(G/F) = Gluten Free | (V) = Vegetarian - For options please advise waitstaff

10% surcharge for Sundays and Public Holidays



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Mains

PANANG CURRY (V) (G/F) \$24.50

An aromatic Thai-style mild curry, infused with kaffir lime + lemongrass, cooked with local vegetables, served with jasmine rice.
Add Tofu, chicken or beef - \$4.00

FISH OF THE DAY (G/F)

Market fresh, from a local fish supplier
(see blackboard for details)

LINGUINE

Tossed with grilled chorizo, olives, baby peas + bocconcini in a tomato cream topped with parmesan

Light serve \$15.90 Main \$19.90

Add smoked salmon \$5.00

Add chicken \$4.00

CHICKEN SCHNITZEL \$22.50

Served with fries, garden salad + a side of house made aioli.

Add calamari for \$5.00

Add sauce for \$3.00

LAMB SHANK (G/F) \$26.00

Slowly braised with red wine, tomato + winter vegetables. Served with potato + steamed greens

TRADITIONAL FISH & CHIPS \$21.50

Battered flathead fillets, served with thick cut fries, garden salad & home-made aioli

RIBEYE STEAK + FRIES (G/F) \$29.00

Served with garden salad + fries.

Add calamari \$5.00

Add Bacon \$3.00

GOURMET BURGERS \$17.50

Prime **steak** OR **chicken** breast with bacon, onions, pineapple, mozzarella + mixed leaves on our damper rolls (add fries for \$2.00)

Vegetarian burger – quorn patty, caramelised onion, pineapple, mozzarella, minted yogurt, tomato relish + mixed leaves

BBQ CHICKEN + BACON PIZZA (V)

With house-made Napoli, fresh sliced tomato, olives, pineapple + topped with mozzarella.

Small \$14.00

Med \$17.50

Large \$22.00

EGGS BENEDICT \$14.00

Two poached eggs on thick, toasted focaccia + topped with creamy hollandaise.

Add (2) bacon \$4.00

Smoked salmon \$3.00

Add smashed avocado + fetta \$3.00

Sauces \$3.00

Garlic | Peppercorn | Mushroom | Gravy |

Hollandaise | Diane

Condiments .50c

Dijon Mustard | Tomato Sauce | BBQ Sauce |

Aoli

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