



## Lunch Menu

Sirloin steak sandwich, fresh tomato caramelised onion & frites	NF/DF	24.5
Fish, chips & tartar battered or grilled	NF/DF	24.0
Vietnamese rice noodle salad, spring onion, soy bean, ginger dressing & toasted peanuts	DF/V/GF	24.0
Parmesan & sourdough crumbed chicken Parma, Napoli, smoked ham, Swiss cheese, fries & slaw	NF	24.0
Seafood linguini & white wine cream sauce	NF	22.0
Truffled Mushroom linguini & crusty bread	NF/VG	22.0
Classic Caesar, soft egg, anchovy & crouton - add grilled chicken	VG	18.0 22.5
Grilled mushroom burger, pecorino & verde	NF/ VG	20.0
Steamed mussels, coconut & lemongrass broth, thai basil & mint	NF/DF/GF	17.5
Nachos, pico de gallo, smoked cheddar, guacamole, sour cream, chipotle, coriander - add chilli braised beef	NF/GF/VG	14.0 20.0

NF – Nut free / DF – Dairy free / GF - Gluten free / VG – Vegetarian / V – Vegan



## Sides

Sautéed broccolini, greens, anchovy & garlic	NF/DF/GF	14.0
Blackened cauliflower with hung yoghurt & cranberries	NF/GF/VG	14.0
Summer slaw & salted ricotta	NF/VG	11.0
Local leaf salad & balsamic	NF/DF/GF/VG	9.0
Seasoned fries, paprika & citrus	NF/DF/GF/V	8.0
Steamed Asian greens & toasted sesame	DF/GF/V	8.0
Crusty sourdough, olive oil & balsamic	NF/DF/V	4.5

## Desserts

Mango parfait, banana crumb & passionfruit syrup	GF/NF/VG	17.0
Pineapple polenta cake & coconut	NF/DF/GF/VG	16.0
Espresso and Baileys Panna Cotta	GF	16.0
Mum dropped my choc top	NF/GF/VG	15.0
Black forest Gateau*	NF/VG	15.0
Trio of ice-cream	NF/GF/VG	13.5
Sorbet	NF/DF/GF/VG	4.5

\* vegan option available

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