

## sides

Mash	5
Steamed vegetables G V	5
Garden salad G V	5
Garlic & herb bread	5
Potato chips	7.5
<i>with aioli</i>	
Potato wedges	9

*served with a side of sour cream & sweet chilli sauce*

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# day menu

available monday - friday 12pm - 2.30pm



V - Vegetarian

G - Gluten free

## tapas

Your choice of 3 or 5 options served with bread

3 options \$20

5 options \$26

**Garlic prawns**

**Chilli octopus**

**Baby beetroots & danish fetta V G**

**Crumbed pork tenderloins in a peri peri sauce**

**Haloumi with tomato & olives V G**

**Lamb meat balls with mint yoghurt G**

**Moroccan sweet potato chips V**

**Ricotta stuffed zucchini flowers V G**

**Roast pumpkin & spinach dip V G**

**Dukkah with olive oil V G**

**Eggplant, tomato & basil bruschetta V G**

**Lemon & sumac chicken skewers G**

**Prosciutto, rocket & tomato jam G**

## salads

**Zucchini flowers V G**

*stuffed with ricotta, chives, char grilled eggplant, cherry tomato's & baby spinach with a balsamic dressing*

**Lamb & cous cous salad G**

*rare roasted lamb fillet with cous cous, flaked almonds, tomato, dates & minted yoghurt*

**Chicken caesar salad**

*with crispy bacon, garlic croutons & a creamy caesar dressing*

**Prosciutto pear walnut salad G**

*thinly sliced prosciutto, caramelised pears, walnuts, rocket & sweet potato*

**Sumac seeded mustard chicken supreme G**

*with roast sweet potato, snow peas, almonds, lemon & olive oil*

## burgers

**Steak sandwich**

*with rocket, tomato, caramelised onions & aioli served with chips*

**Peri peri chicken burger**

*with crisp cos lettuce, tomato, garlic aioli & chips*

**Beef, bacon & cheese burger**

*with lettuce, tomato, cheese, bacon, spicy tomato relish & chips*

**BLT burger**

*with lettuce, tomato, bacon, garlic aioli & chips*

## mains

**Salt & pepper calamari**

*spice coated New Zealand calamari served with an asian salad, lime chilli aioli & chips*

**King prawn linguini**

*pan fried king prawns, blue swimmer crab, chilli, garlic & basil*

**Oven roasted lamb rump**

*300g medium rare lamb rump with potato gratin, broccolini & red wine butter*

**Grilled barramundi fillet G**

*grilled barramundi fillet served with salad, chips, lemon & tartare sauce*

**Traditional fish & chips**

*beer battered barramundi fillets served with salad, chips, lemon & tartare sauce*

**Chicken schnitzel**

*hand made chicken schnitzel served with a fresh garden salad, chips & your choice of sauce*

**Vegetarian thai jungle curry - med to hot V G**

*with baby corn, bok choy, water chest nuts, green beans & red capsicum*

**Chicken & vegetable pot pie**

*slow cooked chicken with garlic, herbs, sweet potato & green beans in a white sauce*

**Snapper fillet & mango salad G**

*pan fried with fresh mango, sweet corn, coriander, mint & shallots*

**Duck risotto G**

*preserved lemon, peas, chilli, garlic & parmesan*

**Handmade vegetarian lasagne V**

*baby spinach, ricotta, roast pumpkin, oven roasted tomatoes & rocket*

**400g grain fed rib sirloin G**

*served with chips, salad & your choice of sauce*

**300g grain fed rump steak G**

*served with salad, chips & your choice of sauce*

**Sauces- mushroom, pepper, dienne, gravy & jus**

## desserts

**Chocolate mousse G**

*with almond praline & fresh strawberries*

**Baked apple, custard & rhubarb pie**

*with cinnamon ice cream*

**Profiteroles**

*filled with vanilla bean crème patisserie, blood peach syrup & honeycomb*

**Selection of australian cheeses**

*selection of three cheeses served with lavosh & fig compote*