

LUNCH

M E N U A V A I L A B L E 1 1 A M T I L L 3 P M

CRISPY CALAMARI • \$18

served with Asian slaw, red onion pickle, Nam jim dressing and lemon wedge

SEAFOOD CHOWDER • \$19

served with house made garlic bread

RIBEYE STEAK • \$38

served with fries, seasonal salad and your choice of garlic butter or mushroom sauce,

SEAFOOD LINGUINE • \$30

fish, prawns, squid and mussels tossed in marinara sauce, served on pasta with ciabatta bread

BEEF AND BACON BURGER • \$28

served with beetroot relish, cheese, fried egg, bacon, fries and aioli

GLASS NOODLE SALAD • \$15 GF VG

served with crunchy seasonal salad, toasted almonds, Asian dressing
add sides ~ smoked chicken \$8 prawns \$10

COUSCOUS PILAF • \$18 V

served with sundried tomatoes, peas, sultanas, mushroom, spinach & cashew nuts.
add sides ~ smoked chicken \$8 prawns \$10

ROAST OF THE DAY • L \$34 S \$24 GF

served with seasonal roast and steamed vegetables, cheese sauce and gravy

BATTERED FISH OF THE DAY AND FRIES • L \$35 S \$30

with seasonal salad, tartare sauce and lemon

TOASTED SANDWICHES • TWO FILLINGS \$8.50

choose from ham, cheese, pineapple, corn, onion, tomato or mushroom ~ extra fillings \$1 each
Choice of white, brown, grain or gluten free bread

ADD ONS

BACON OR MUSHROOMS \$6 ~ HASH BROWNS, TOMATOES, SAUSAGES, EGGS, BAKED BEANS \$5 EACH ~ SMOKED SALMON \$8
GF BREAD \$4.50 ~ FRIES, HOUSE SALAD AND ONION RINGS \$9 EACH

