

# LUNCH

M E N U   A V A I L A B L E   1 0 A M   T I L L   5 P M

## CRISPY CALAMARI • \$16 GF

served with petite salad, lemon and chilli mayo

## SEAFOOD CHOWDER • \$17

served with house made bread

## OPEN STEAK SANDWICH • \$26

grilled sirloin, onion jam, smoked cheese, lettuce, sriracha mayo on toasted ciabatta,  
served with fries

## SIRLOIN STEAK • \$28 GF

sirloin served with fries, salad and your choice of garlic butter or mushroom sauce,  
Creamy prawns an extra \$5

## CREAMY MUSHROOM FETTUCINE • \$22 V

mushroom, garlic, cream and white wine sauce with parmesan

## CRISPY CHICKEN BURGER • \$25

served with salad greens, cheese, bbq sauce, mayo, slaw and fries

## EGGS BENEDICT • \$15.50 V

poached eggs, baby spinach, hollandaise on ciabatta ~ add sides as below

## ORIENTAL CHICKEN SALAD • \$23

crispy chicken, slaw, salad greens, oriental dressing, crispy noodles and almonds

## CROQUE MADAME • \$22

ham off the bone, cheddar cheese on ciabatta, with baked bechamel and fried egg

## ROAST OF THE DAY • L \$29 S \$19 GF

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

## BLUE COD AND FRIES • L \$32 S \$27

with seasonal salad, tartare sauce and lemon

### ADD ONS

BACON OR MUSHROOMS \$5 ~ HASH BROWNS, TOMATOES, SAUSAGES, EGGS, BAKED BEANS \$4 EACH ~ SMOKED SALMON \$6  
GF BREAD \$4.50 FRIES, HOUSE SALAD AND ONION RINGS ALL \$7.50

