



LUNCH MENU

SEAFOOD CHOWDER

26

Mixed seafood chowder, topped with grilled prawns and mussels, served with house-made Focaccia

MUSSEL BOWL

18

Whole shell green-lipped mussels cooked in your choice of sauce, served with garlic focaccia

Sauce: Creamy White Wine/DAIRY FREE Thai Green Coconut

SOUP OF THE DAY

17

Served with house-made Focaccia

BURGER SELECTION

28

Choose from:

Buttermilk fried chicken with Brydone sauce

Pork belly with Sticky Chilly

Beer-battered fish with tartar

Served with lettuce, smoked cheese, pickled gherkins and fries

MUSHROOM RISOTTO (GF) (V)

26

Creamy risotto with mushrooms, parmesan

feta, toasted Almonds, truffle oil & balsamic glaze

SEAFOOD RISOTTO (GF)

34

Creamy risotto with a selection of seafood, Parmesan and chilli oil

STEAK & CHIPS (GF)

40

Grilled beef ribeye with fries, salad and sauce of your choice

SAUCE: Mushroom · Peppercorn · Red Wine Jus · Brydone Gravy

Add fried egg \$6, Swap fries for mash \$3

FISH AND CHIPS (DF)

30/35

Beer-battered fish of the day served with fries, salad, tartar sauce & lemon

\$30 Small / \$35 Large

ROAST OF THE DAY (GF)

30/35

Served with seasonal roast and steamed

vegetables, cheese sauce & gravy

\$30 Small / \$35 Large

WE DO OUR BEST TO AVOID CROSS-CONTAMINATION, BUT PLEASE
NOTE WE ARE NOT A CERTIFIED ALLERGEN-FREE KITCHEN

(GF) GLUTEN FREE / (DF) DAIRY FREE (V) VEGETARIAN

Brydone Hotel