

# LUNCH MENU

11.30am till 5.00pm

## MAINS

**Wagyu rump**, fries, jus, pepper butter (GF) 38  
Add prawns 8

**Grilled (GF) or battered fish of the day**, fries, salad 32

## SALADS

Sweet potato noodle, pickled daikon, carrot, green onion, braised shitake and black fungus, kimchi, tamari chilli and ginger dressing (V/VG/GF) Add fried egg 3 | chicken 5 | beef 5 19

Mixed salad, heirloom tomato, avocado, jalapeno dressing (V/VG/GF) 19  
Add chicken 5 | smoked salmon 8 | prawns 8

Charred romaine, fried egg, parmesan, croute, speck, anchovy garlic aioli, cherry tomato (GF option available) Add chicken 5 | smoked salmon 8 | prawns 8 19

Spinach, confit leek, roasted tomato, grapefruit segments, roasted parmesan crisp, rhubarb garlic mint dressing (V/GF) Add roast lamb leg 5 19

Arugula, Pecorino, pine nut, and pear salad (V/GF) 19  
Add chicken 5 | smoked salmon 8 | prawns 8

## BURGERS AND SANDWICHES all served with fries

**Karaage fried chicken**, Asian slaw, avocado, tomato, sriracha mayo on Turkish 19

**Cheese and bacon beef burger**, lettuce, beetroot, homemade BBQ sauce on a milk bun (chilli salsa optional) 19

**Wagyu steak sandwich**, roasted red onion, rocket, cheddar, horseradish mayo beetroot relish on Focaccia 19.5

**Roast pumpkin**, gorgonzola and rocket toasted sandwich (V) 16.5

## SIDES

Steak fries, tarragon aioli (V/GF) 8

Roast pumpkin, maple candied walnuts, fetta (V/GF) 9

Roasted kipfler, onions, speck (GF) 9

Caprese salad, tomato, bocconcini, balsamic, olive oil, basil (V/GF) 9

Sweet peas, prosciutto (GF) 9

*Please Note: 10% Surcharge is applicable on all Public Holidays | 1.2% surcharge is applicable on all Credit Card transactions*

# LUNCH MENU

11.30am till 5.00pm

## KIDS MENU (Under 12yrs)

Spaghetti Bolognese	14
Grilled chicken, fries and salad, or seasonal vegetables (GF)	14
Crumbed fish, fries and salad, or seasonal vegetables	14
Steak served fries and salad, or seasonal vegetables (GF)	14
Ice cream with topping (GF)	6.5

## DESSERTS

Lemon myrtle semifreddo, Davidson plum jelly, curd, swiss meringue (GF)	15
Cheese and fruit house made lavosh	18
Vanilla chocolate Affogato, honeycomb, macadamia praline (GF)	14
White chocolate lemongrass pot au crème, balsamic macerated strawberry, candied basil, roast white chocolate crumble (GF)	15
Lemon thyme saffron tiramisu, coffee gelée, genoise sponge, brandy snap, masala syrup, crushed cacao coffee biscuit	15
Ginger, banana, caramel compote, short crust, Italian meringue, pineapple chip, passionfruit sorbet, cardamom raspberries	15

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