

## LUNCH MENU

Available Daily from 11am to 2pm

**Soup of the Day \$15.00**

Served with buttered toasted ciabatta

*(gf) served in gluten free bread +\$1.50*

**Ricotta and Spinach Ravioli (v) \$18.50**

With burnt butter, sage sauce, roasted pine nuts, zucchini, and watercress, with shaved parmesan cheese

**Soft Shell Crab and Prawn Tortillas \$19.50**

Mixed leaf, shredded papaya & carrots, dried shallots, bean sprouts & Sriracha mayo

*(gf) served with gluten free tortilla add +\$1.50*

**Beef Strips Taco \$19.50**

With red cabbage, chilli tartare, topped with fresh chipotle tomato, coriander salsa and cheese

*(gf) served with gluten free tortilla add +\$1.50*

**Risotto Gamberi (gf) \$19.90**

Tiger prawns tossed with garlic, pine-nuts, zucchini, cherry tomato & spring onions in saffron stock

**Matcha Bun Wagyu Beef Burger \$18.50**

With American mustard, pickled onion, cheddar cheese, tomato, lettuce & beetroot, served with sweet potato chips

*(gf) gluten-free bread & potato mash add \$1.50*

**Chennai Chicken Burger \$18.50**

In char-coal brioche bun with apple thokku relish, cucumber, tomato & butter lettuce, served with spiced onion rings

*(gf) served in gluten free bread & potato mash add +\$1.50*

**Cured Lightly Seared Salmon Bowl (gf) \$19.90**

Cured salmon, rice, mung bean sprouts, watercress, sesame seed coated avocado with pickle ginger & shredded carrots, in soy & ginger dressing

**Crispy Chilli Beef (gf) \$19.90**

Crispy strips of beef, tossed in ginger, soy sauce, orange juice & sweet chilli reduction sauce, accompanied with steam rice and sautéed vegetables

**Wagyu Pastrami Toasty \$18.50**

With sourdough bread with fried egg, tasty cheese, sauerkraut & pickles, served with chips & aioli sauce

*(gf) served with gluten free bread & potato mash add +\$1.50*

**A La Minute Steak (gf) \$19.90**

With Roquefort butter, pepper demi-glazed, accompanied with potato waffle chips & green salad

*(gf) served with potato mash add +\$1.50*

**Warm Grilled Chicken (gf) (v) (vg) \$19.50**

With blue cheese salad tossed with grilled pear and walnuts with creamy apple cider vinaigrette dressing

Vg—Vegetarian

Gf—Gluten Free



LUNCH MENU

Available Daily from 11am to 2pm

Sides

- Mixed Salad (gf)** \$8.50  
with maple syrup balsamic dressing
- Steamed Green Seasonal Vegetables (gf)** \$10.50  
sautéed in garlic & extra virgin olive oil
- Homemade Creamy Potato Mash (gf)** \$7.00  
drizzled with extra virgin olive oil & black crack pepper
- Potato Waffle Chips** \$7.00  
served with sour cream & sweet chilli sauce
- Crispy Thick Cut Chips** \$7.00  
served with aioli sauce

Desserts

- Dessert of the Day** \$ 10.50
- Chocolate Panna Cotta** \$14.50  
with dark chocolate, granola, banana, strawberry, marshmallow, coconut flakes, chia yoghurt & raspberry coulis
- Gelato Sliders** \$14.50  
in trio brioche buns (charcoal, red brioche & matcha) with pistachio, vanilla macadamia, salted caramel, fresh berries & fairy floss
- Cheese Platter (gf)** \$21.00  
King Island blue cheese (medium hard & crumbly with sharp flavour and a pungent aroma) & South Cape brie cheese (soft & creamy), accompanied with fresh fruits, quince paste, assorted dried fruits, lavish biscuits & mixed nuts

Drinks

- Glass of Wine**
- Rothbury Estate Semillon Sauvignon Blanc \$9.00
- Rothbury Estate Shiraz Cabernet \$9.00
- Rothbury Estate Brut Cuvee \$9.00

- House Beer**
- Carlton Draught Pot \$5.50 Pint \$11.50
- Wild Yak Pacific Ale Pot \$7.00 Pint \$11.50
- Great Northern Pot \$7.00 Pint \$11.50

- Past Mix Soft Drinks** \$3.50
- Coke, Diet Coke, Coke Zero, Sprite, Lemon Squash, Dry Ginger Tonic & Soda Water

- Juices** \$3.70
- Orange, Apple, Pineapple & Cranberry

- Coffee & Tea**
- Espresso coffee \$4.00
- Soy, Almond, Moccha flavour, Flavour, Extra shot o Mug \$0.60
- Tea Pot (Chamomile, Green, Earl Grey, English Breakfast, Peppermint) \$4.00

Indulge  
Your  
self

