



LUNCH MENU

1-course \$17 | 2-course \$21 | 3-course \$25

*Lunch menu available Monday to Friday, 11:30am–2pm

ENTRÉE

Garlic Bread

Classic toasted garlic loaf

Soup of the Day

Ask our team for today's flavour. Served with a slice of toasted sourdough

MAINS

Fish and Chips (I) (+)

Served with chips, tartare sauce & lemon wedge

Warm Quinoa Salad (GF, VVO, V) (+)

Warm quinoa with labneh, beetroot, pumpkin, fetta, rocket & walnuts, finished with green goddess dressing

Honey, Soy & Ginger Pork (+)

Lightly battered pork in a sticky honey, soy & ginger sauce, served with rice

Half Schnitzel with Chips (+)

Crumbed, served with chips

Chicken, Leek & Bacon Pot Pie with Mash & Vegetables (+)

Served with vegetables & mash

DESSERTS

Sticky Date with Whipped Cream (GF)

Chocolate & Guinness Cake

With chocolate sauce & whipped cream

Mixed Berry Bread & Butter Pudding

Buttered bread with house-made mixed berry jam, baked in a sweet custard, served with whipped cream

10% Sunday surcharge and 15% public holiday surcharge apply. Subject to change – indicative only

(V) Vegetarian | (GF) Gluten friendly | (VO) Vegetarian option can be requested | (GFO) Gluten friendly can be requested |
(VVO) Vegan option can be requested | (VV) Vegan
Seafood - (A) Australian (I) Imported (M) Mixed Origin

All meals are served with side option of chips & salad or/ vegetables unless marked +

Our menus contain many food allergens and intolerances. All food items are prepared in the same kitchen, handling ingredients made from wheat, cereals containing gluten, milk, tree nuts, peanuts, crustaceans, fish, sesame seeds, eggs, soybeans and lupins. Whilst all reasonable efforts are taken to accommodate individual guest dietary needs, we cannot guarantee our food will be 100% allergen free. Selected dishes can be prepared without the addition of wheat, gluten or dairy, however, we cannot guarantee traces will not remain. Please do not hesitate to alert our staff with any specific dietary requirements.