

LUNCH

12.00 – 2.30pm

BRUSCHETTA 17 (VEO, GFO)

Toasted sourdough, feta, heirloom tomato, caramelised onion, balsamic glaze

WARM SMOKED CHICKEN SALAD ENTRÉE 22 / MAIN 36 (GF)

Macadamia nuts, fried potatoes, rocket, semi dried tomato, spring onion, aioli dressing

PORTERHOUSE STEAK 40 (GF)

Porterhouse, fries, garden salad, jus

FISH & CHIPS 32

Beer battered WA snapper, fries, homemade tartare sauce, mushy peas

ROAST PUMPKIN SALAD 29 (V, VEO)

Sunflower seeds, feta, mixed leaves, pomegranate, citrus dressing

KARRI STEAK SANDWICH 32 (GFO)

Scotch fillet, bacon, caramelised onion, cheese, salad, aioli, parmesan & chilli jam, Turkish bread, fries

BUFFALO FRIED CHICKEN BURGER 28 (GFO)

Cheese, house made slaw, ranch, fries

FALAFEL BURGER 28 (V, GFO)

Cheese, white bean hummus, roast garlic aioli, mixed lettuce, tomato, fries

LOCAL GOURMET BEEF BURGER 28 (GFO)

Caramelised onions, pickle, sliced cheese, fries

SIDE

Rustic fries 10



Please advise a Team member of any dietary requirements or allergies in order for our Chef's to accommodate. Whilst all gluten free items on this menu are prepared using gluten free products, please be aware that gluten & nuts are present in the kitchen.

V – Vegetarian **VE** – Vegan **VEO** – Vegan Option **GF** – Gluten Free **GFO** – Gluten Free Option