



SUNDAY LUNCH

12.00pm – 2.30pm

GARLIC BREAD 12 (GFO)

BRUSCHETTA 18 (V, VeO, GFO)

Tomato, toasted sourdough, feta, caramelised onions, fresh herbs

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

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

GRILLED CHORIZO 28 (GFO)

Marinated olives, whipped lemon feta, smoked tomato relish, toasted Turkish bread

LAKESIDE VEGGIE PLATE 29 (V,GFO,VEO)

Garlic & rosemary roasted pumpkin, candied beetroot, toasted sunflower seeds, danish feta, pickled red onion, pomegranate, crisp flat bread, hummus

LOCAL MANJI BEEF BURGER 29 (GFO)

Caramelised onions, pickle, sliced cheese, leaf and aioli, fries

FISH & CHIPS 34 (I)

Beer battered WA snapper, garden salad, fries, house tartare sauce

SUNDAY ROAST 35 (GFO, VO)

Weekly roast with traditional accompaniments including a house beer, house wine or soft drink

KIDS ROAST 18 (GFO, VO)

with soft drink or juice

SIDES

Rustic fries **12**

Garden salad **10**

Warm olives with Turkish bread **16**

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 **VO** – Vegetarian Option **VE** – Vegan **VEO** – Vegan Option **GF** – Gluten Free **GFO** – Gluten Free Option
(A) Australian (I) Imported (M) Mixed