



lunch menu | 12 til 5pm daily

entree

- Crusty House-baked Cob Loaf** 12
whipped garlic butter
- Seafood Chowder** 16
bread roll
- Beef Cheek Croquette** DF 16
watercress salad, horseradish cream
- Sautéed Calamari** GF 16
citrus salad, fennel slaw
- Beetroot Salad** V|GF|DFO 16
caramelized walnuts, goat cheese, roquette
- Caesar Salad** GFO|DFO 15
lettuce, bacon, croutons, parmesan, poached egg
- add chicken \$4

main course

- Beef Burger** GFO 24
pretzel bun, lettuce, tomato, bacon, dill pickle, hot English mustard, fries
- Steak Sandwich** GFO 25
baguette, mushroom, onion, swiss cheese, tomato roja sauce, fries
- Pan-fried Gnocchi** V|GF|DFO 24
potato gnocchi, semi dried tomatoes, olive oil, roquette, goats feta
- add Martinez Authentico chorizo \$6
- Battered Blue Cod** GFO|DFO 29
fries, salad, tartare sauce

- Battered Fish Pita** 24
fennel slaw, watercress, lemon, flat pita bread
- Buttermilk Fried Chicken Pita** 24
avocado, mint, jalapeno salsa, flat pita bread
- Roast Vegetable Pita** V 24
melody of seasonal vegetables, roquette, mint yoghurt, flat pita bread

desserts

- Coconut & Chia Seed Panna Cotta** GF 14
raspberries, white chocolate, almond praline
- Banoffee Pie Trifle** 14
caramel, banana, egg sponge
- Giant Chocolate Chip Cookie** 14
vanilla ice cream, chocolate sauce
- Pinot Noir Poached Pear** 14
gingernut ice cream, crème anglaise
- Trio of Sorbet** GF|DF 14
fresh berries
- Baked Brie** 19
honeycomb, port marinated fruit, spiced toast

**See our display
cabinet & blackboard
for daily specials**