

Lunch

Sourdough with house made cultured garlic butter

7.5

Mixed Mediterranean Olives (GF/ DF/ VG)

8

Soup of the Day served with toasted sourdough (GFA/ DF/ VG)

16

Potted Duck Pâté served with balsamic onion jam, toasted sourdough (GFA)

17

Sesame Crusted Seared Tuna served with charred broccolini and topped with

kabayaki sauce (GF)

17

Thai salad of womboc, cabbage, carrot, bean shoots, coriander and dressed with

a Thai style dressing served with your choice of:

coconut poached chicken (GF/ DF) crispy squid tossed in 41 South Ginseng spice (GFA/ DF) or; tofu tossed in 41° South Ginseng spice (GF/ DF/ VG)

27

Tacos: two soft tortillas with avocado, salsa and your choice of protein, served with

tomato and bean dip and corn chips on the side

choose from:

Harissa chicken

Or; Beer battered fish

25

Crispy Chicken Wings Smoked in house dressed in your choice of Buffalo / 41° South Ginseng Spice / BBQ/ Honey Soy/ Naked (GFA/ DFA) Ruben Sandwich with sauerkraut, corned beef, Swiss cheese, Russian dressing, and pickles

18

Beef Burger with house made patty, bacon, sliced beetroot, pineapple relish, tomato,

lettuce, cheese and burger sauce

18 (add chips 4)

Tempeh Burger with house made patty, sliced tomato, beetroot, aioli, greens (VG/ DF)

18 (add chips 4)

Sides

Bowl of Chips (GFA) 5.5 / 9 Bowl of Sweet Potato Chips (GFA) 7 / 11 Garden Salad 8

Specially for kids (and the Nanna's)

Beer battered fish served with chips and salad and tartare sauce (DFA)

16

Kids bolognaise 14

Toasted Turkish

Ham, Swiss cheese, tomato, spinach, house made seeded mustard 10 House smoked chicken, aioli, rocket, Swiss cheese, onion jam 10 Roasted pumpkin, spinach, beetroot 10

Please speak to your wait staff for any dietary requirements. We cater for vegetarians, gluten free, dairy free and vegans wherever possible,