

Lunch (From 11.30 am)

12/11

Big Burger Chicken or Beef \$15

Angus beef patty, or marinated chicken fillet, 2 rashers of bacon, swiss cheese, pickled cucumber, lettuce, and lashings of our special house burger sauce on a brioche roll.

Add chips +\$5. Add egg +\$2.50. Add pineapple +\$2.50. Gluten free +\$1.50

Rib Eye Steak Sandwich \$15

Tender local 120g rib eye fillet steak w' crispy lettuce, tomato, caramelised onion, swiss cheese & house red pepper relish on thick sourdough toast.

Add chips +\$5.

Mushroom & Halloumi Burger V \$15

Grilled marinated field mushroom topped with melted swiss cheese, grilled halloumi, crispy lettuce, tomato & our secret house burger sauce on a soft brioche roll.

Add chips +\$5.

Corn, Zucchini & Feta Fritters GF \$19

2 Gluten free fritters stacked w' bacon, avocado, cherry tomatoes, sour cream & mixed leaves.

Replace w' salmon +\$1.50. Add 2 poached eggs +\$5

Fish & Chips \$15

Wild caught Japanese style panko crumbed flathead w' house made tartare sauce & beer battered chips. Add garden salad +\$5.

Lemon Pepper Calamari \$15

Calamari lightly dusted in lemon pepper seasoning w' house made tartare sauce & beer battered chips.

Add garden salad +\$5. GF option.

Roast Pumpkin & Persian Feta Salad \$15

Roast pumpkin, rocket, Persian feta, cherry tomatoes w' Moroccan rice w' a light house dressing.

(Contains nuts) Add marinated chicken +\$5 Add calamari +\$5

Roasted Chickpea & Cauliflower Tacos \$15

Roasted chickpea & cauliflower, avocado, jalapenos, shredded red cabbage topped with lime crema & mango salsa in a soft flower tortilla. Vegan, GF Option +\$1.50

French Fries or Sweet Potato Chips Sml \$5, Lge \$8 (+\$1 for SP)

Sauces BBQ, Tomato, Aioli, Sweet Chilli, Sriracha

Pancakes \$16

3 light, fluffy pancakes covered w' a mix of house made white choc and caramel sauce, topped with grilled banana, seasonal berries & sweet dukkha.

Avocado Toast \$16

Smashed avocado with sliced radish, dried chilli flakes, pomegranate, lemon and drizzled with raw honey served on top of rustic rye sourdough. Add poached egg +\$2.50 GF +\$1.50. Vegan option.

Eggs on Toast (your way) \$12

Free-range poached, fried or scrambled eggs with rustic sourdough and house made spiced red pepper jam. Choose from sides below. Gluten free +\$1.50

Bacon & Egg Roll \$10

Fried egg, 2 rashers of bacon, swiss cheese w' mild spicy aioli

Sides

Bacon (2)	\$5	Eggs (1)	\$2.50	Chorizo	\$5
Avocado	\$5	Hash browns	\$4	Baked Beans	\$4
Haloumi	\$5	Spinach	\$4	Persian Feta	\$5
Roast pumpkin	\$4	Marinated mushrooms	\$5	Smoked Salmon	\$6

(Public Holiday & Credit Surcharges apply)