

lunch

AVAILABLE

FROM 12PM

STARTERS

Garlic and Herb Focaccia 3.5

Duck Spring Rolls (4) (df)

with pickled vegetables, cos leaves, dipping sauce 15

Arancini Balls (4)

chorizo, pumpkin, garlic aioli 15

Grazing Plate for two

cheese, salami, crackers, marinated olives, dip, fruit 24

MAINS

Margherita Pizza

buffalo mozzarella, basil oil 15

Caesar Salad

poached egg, smoked bacon, parmesan, toasted bread 20 *add chicken \$6*

Roasted Beetroot Salad (gf)

orange, goats fetta, toasted almonds, carrot, mustard dressing 18

Pulled Brisket Burger

smokey BBQ sauce, kale slaw, pickled onion, jalapeno, chips 19

Roasted Pumpkin Pasta (gf optional)

spinach, confit tomato, fetta, garlic, rosemary, roasted pumpkin seeds with fettuccini, gnocchi or risotto 20

Quinoa and Sweet Potato Fritters (vegan, gf)

coconut cream, lemon, salad 18

Calamari Salad

fried calamari, rocket, parmesan, red onion, lemon oil, garlic aioli 17

Thai Beef Salad (df)

pan fried eye fillet, rocket, capsicum, peanuts, crunchy noodles, bean shoots, sweet chilli soy dressing 19

Chicken Parmigiana

crumbed breast schnitzel, napoli sauce, ham, mozzarella, choice of sides 25

Chicken Schnitzel

breast schnitzel, choice of sides and sauce 23

Market Fish

beer battered or grilled, tartare, lemon, choice of sides 28

300g Scotch Fillet

cooked to your liking, choice of sides and sauce 42

KIDS

12 & under

Chicken Schnitzel 9 | Chicken Parmigiana 9
Nuggets 9 | Ham and Cheese Pizza 10 | Fish and Chips 9

GOURMET SAUCE \$10

Inferno

prawns, chilli, garlic, sweet chilli, cream

Surf

prawns, calamari, garlic, parsley, cream

SAUCE \$2

pepper, red wine jus, mushroom, dianne, garlic, gravy, aioli, seeded mustard

please notify staff of any allergies, dishes may contain traces of nuts and gluten

a surcharge of 10% applies on all NSW public holidays