

LUNCH

TURKISH BREAD **V** 13

Oven baked w garlic herb butter & shaved parmesan

SOURDOUGH BRUSCHETTA **VG LF** 15

Topped w roasted portobello mushroom, tomato confit and pepperonata

SOUP DU JOUR **GF LF** 13

Served w toasted sourdough

SQUID KAARAGE **GF LF** e 18 / m 28

Japanese style crispy calamari, warm rice noodle Asian salad, tomato & smoked chipotle mayo

CHICKEN SALAD 22

Panko crumbed chicken, seasonal mixed salad, roasted carrots, citrus mayo & toasted cashew nuts

STEAK & BACON SANDWICH 22

Thick cut bread, mesclun, roma tomato, melted cheese, onion relish, beer battered chips & BBQ sauce

CHICKEN SCHNITZEL BURGER 22

Turkish bread, mesclun, roma tomato, bacon, melted cheese, beer battered chips, honey mustard mayo

SPAGHETTI MARINARA 36

Seasonal seafood of prawns, scallops, local fish, calamari, mussels, Napoli sauce, basil, lemon oil, shaved parmesan

BARRAMUNDI FILLET **GF LF** 30

Crisp skin w dukkah spice, seasonal leaves salad, roma tomatoes, pepperonata, saffron aioli

CHICKEN BREAST **LF GF** 34

Asian flavoured grilled chicken, sweet potato mash, oriental cabbage salad, saffron aioli & citrus salsa

STEAK - FRITES 36

300g grass fed rib eye fillet, battered thick cut chips, Café de Paris butter or hollandaise sauce

CAULIFLOWER & SPINACH PAKORA **GF LF** 30

Chickpeas & tomato ragu, mixed greens, cucumber mint raita, poppadum

SIDES 9

Seasonal greens w teriyaki glaze, fried shallots **LF**

Roasted herb & garlic chat potatoes w dukkha spice **GF**

Beer battered chips w hollandaise

Seasonal garden salad w mandarin, toasted pine nuts, citrus dressing **GF LF**

15% SURCHARGE ON PUBLIC HOLIDAYS