

Lunch Menu

(Available 11:30am – 2:30pm)

Vegetarian Quiche 23.5 (VE)

House made vegetarian quiche with pumpkin, shallots, feta, Spanish onion, and cherry tomato baked in flaky puff pastry.

Served with chef's mixed salad and tomato relish.

Spring Lamb Salad 27.5 (GF)

Rosemary & garlic marinated lamb, roasted beetroot, feta, rocket salad, caramelised onions, balsamic glaze, and pepita seeds.

Toasted Turkish B.L.T. 24 (GFO)

Bacon, lettuce, tomato, cheese, and garlic aioli with fries.

Scotch Fillet Sandwich 28 (GFO)

Cape Grim scotch fillet with tomato, lettuce, cheese, and garlic aioli on a toasted Turkish bun.

Served with fries.

Fried Calamari 18.5

Sea salt & milled pepper calamari, seasonal mixed salad, lemon, and aioli.

Chicken Pesto Penne Pasta 26.5

Roasted sweet potato, baby spinach, house made basil pesto, garlic cream, and parmesan.

Pumpkin, Quinoa & Kale Salad 24.5 (GF) (VGO)

Roasted pumpkin and sweet potato, Spanish onion, baby spinach, kale, tomato, and house made honey mustard dressing.

Classic Potato Gnocchi 26 (VE)

Hand rolled potato gnocchi, Swiss brown mushrooms, asparagus, sage & garlic butter, and fried leeks.

Wild Porcini Mushroom & Parmesan Arancini 21.5 (VE)

Rocket, parmesan, and sundried tomato salad with aioli.

Potato Chips 11 (VG)

Fried potato chips with your choice of tomato sauce, BBQ sauce, or aioli.

Side Garden Salad 8 (VG)

Seasonal mixed garden salad.

Under 12's Only

- Fish & Chips / 14
 - Nuggets & Chips / 14
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GF – Gluten Free | VE – Vegetarian | VG – Vegan