

LUNCH MENU

SOMETHING LIGHT

SOUTHERN FRIED TENDERS (GFO) \$15.5
MIXED LEAF, HOUSE PICKLES, CHIPOTLE MAYO, LIME

WARM MARINATED OLIVES (VG) (GFO ADD \$2) \$15
HOUSE DUKKAH & FOCACCIA CROSTINI

PORK BELLY (GF) \$22.5
PARSNIP PUREE, APPLE & FENNEL SLAW, CARAMELISED
PEANUT CRUMBLE, CITRUS DRESSING

PANKO CALAMARI \$20
PANKO CRUMBED, BURNT LEMON, CAPER AIOLI

BURGER & FRIES

HOUSE BURGER (GFO ADD \$2) \$26.5
180G CAPE GRIM GROUND CHUCK PATTY, JACK CHEESE, MIXED
LEAF, TOMATO, AIOLI, SMOKY TOMATO RELISH, ONION RINGS,
FRIES

FRIED CHICKEN BURGER (GFO ADD \$2) \$25
SMOKED PAPRIKA SEASONING, RANCH SLAW, LETTUCE,
CHIPOTLE MAYO & FRIES

VEGGIE BURGER (GFO ADD \$2) (VGO) \$24.5
PLANT BASED PATTY, LETTUCE, TOMATO, BEETROOT HUMMUS,
GUACAMOLE, ONION RINGS & FRIES

VEGETARIAN - VE
GLUTEN FREE - GF
VEGAN - VG

** PLEASE ADVISE STAFF OF ANY
FOOD ALLERGIES **



LUNCH MENU

CHEF'S FAVORITE

NASI GORENG (GFO) \$25.5

4 TIGER PRAWNS, PORK BELLY, WOMBOK & BOK CHOY, SPICY RICE
& A FRIED EGG

PUMPKIN RISOTTO (GF) (VGO) \$25

MUSHROOM MELANGE, PANCETTA, FETA, PINE NUTS, SPINACH,
BASIL OIL

WINTER HARVEST SALAD (VGO) (GF) \$25

PUMPKIN, KALE, SPINACH, BEETROOT, PARSNIP PUREE,
QUINOA, BABY CARROTS, WHIPPED FETA, PINE NUTS & FENNEL

SOMETHING ELSE

PRAWN ROLL \$26

SOUTHERN FRIED PRAWNS, STONE BAKED SOURDOUGH, MIXED
LEAF, TOMATO, REMOULADE SAUCE, HOUSE PICKLES, FRIES

SALMON FILLET \$33

PUMPKIN RISONI, BROCCOLINI, GREMOLATA, ROQUETTE AND
BURNT LEMON

PAN ROASTED CHICKEN BREAST (GF) \$32

CHORIZO & PRAWN JAMBALAYA, CITRUS OIL & SOFT HERBS

CHORIZO & FIORETTO RIGATONI \$25

CONFIT CHERRY TOMATO, SPINACH, OLIVE OIL, PARMESAN

BOWL OF CHIPS & AIOLI \$10.5

