

Lunch

11:30am - 4pm

- CROQUE MONSIEUR** - SMOKED LEG HAM, GRUYERE & PARMESAN, TOPPED WITH BECHAMEL SAUCE, TOASTED IN VIENNA SOURDOUGH BREAD (GFO) 21.0 *add chips 4.0*
- SALMON BAGEL** - SMOKED SALMON, CAPERS, LETTUCE, TOMATO, CUCUMBER, RED ONION, CREAM CHEESE & CHIVES 18.0 *add chips 4.0*
- SMASHED AVOCADO** - ON TOASTED SOURDOUGH WITH FETA, BEETROOT LABNEH, SUNDRIED TOMATO (GFO) 23.0 *add marinated chicken 5.0*
- CLASSIC BLT** - MAPLE GLAZED BACON, LETTUCE, FRESH TOMATO, SUNDRIED TOMATO PESTO, AIOLI IN TOASTED CIABATTA BREAD, SERVED WITH CRISPY CHIPS (GFO) 26.0
- CHEESY BRISKET PANINI** - SLOW COOKED BEEF BRISKET, GRUYERE, CHEDDAR, SEEDED MUSTARD AIOLI, BBQ SAUCE, ROASTED SHALLOTS & CHIPS (GFO) 30.0
- STEAK SANDWICH** - CHAR GRILLED SIRLOIN STEAK, CIABATTA BREAD, CHEDDAR CHEESE, ONION, TOMATO, ROCKET, AIOLI & CHIPS (GFO) 34.0
- CHICKEN SOUVLAKI** - GYROS STYLE MARINATED CHICKEN, LETTUCE, TZATZIKI, FRESH TOMATO, RED ONION, ROCKET, CUCUMBER, SOUVLAKI BREAD & CHIPS 24.0
- THAI BEEF SALAD** - SAUTEED MARINATED BEEF, WHITE RADISH, MESCULIN, CARROT, CUCUMBER, FRIED NOODLES, FRESH HERBS, SESAME SEEDS & FRIED SHALLOTS WITH NAM JIM DRESSING (GF, VEGAN OPTION WITH TOFU) 26.0
- SUPERFOOD SALAD** - QUINOA, SWEET POTATO, LENTILS, HEIRLOOM BEETROOT, CURRANTS, PINE NUTS, ALMOND, ROCKET, SPINACH, FRESH TOMATO & HERBS FINISHED WITH A HOUSE DRESSING (GF, VEGAN) 28.0 *add marinated chicken 5.0*
- FISH & CHIPS** - BEER BATTERED LOCAL SHARK, OLD BAY CHIPS, AIOLI, TARTARE 27.0 *add salad 4.5*
- SQUID & CHIPS** - SALT & SZECHUAN PEPPER SQUID, CHIPS, AIOLI, LEMON (GF) 25.0 *add salad 4.5*

sides

- SEASONED WEDGES** - SWEET CHILLI SAUCE & SOUR CREAM 12.0
- OLD BAY CHIPS** - AIOLI & TOMATO SAUCE 4/10.0
- GARDEN SALAD** - LETTUCE, CUCUMBER, CARROT, CHERRY TOMATO, RED ONION 8.5

