

✦ Lunch ✦

Antipasto sharing platter A selection of house made dips, stuffed olives, shaved shoulder ham, roast tomato and turkish bread. Serves two. 27.90

Bruschetta Spiced pumpkin, shaved zucchini, feta and dukkah crumb (V). 15.90

Sweet Potato Wedges Sweet potato wedges served with house made aioli (GF). 10.50

Onion Rings Onion rings served with house made aioli. 10.50

Chips Bowl of chips with house made aioli. 9.50

Light Meals

Soup of the day Please ask your wait staff for today's variety. 14.50

Quiche Roast pumpkin, baby spinach, semi dried tomato and danish feta quiche served with house salad, basil pesto, herb ricotta and balsamic drizzle (V). 18.50

Open Grill Chicken, olive, tomato, capsicum pesto and mozzarella toasted turkish bread open grill topped with beetroot leaf, shaved zucchini and rocket mayo. 17.50
Shaved ham 17.50

Calamari Chilli and capsicum marinated calamari with fresh rocket, coriander, olive and shaved zucchini salad. 19.50

Chicken Filo Pumpkin, chicken and spinach filo with herb ricotta, cherry tomato and rocket salad. 19.00

Arancini Creamy pumpkin, spinach and ricotta arancini with roast capsicum pesto, rocket, parmesan and cherry tomato salad (V). 17.90

Beef Pie Mushroom, beef, barley and rosemary pie served with creamed cauliflower and blistered cherry tomatoes. 19.90

Side of chips 3.00

Side of onion rings / sweet potato wedges 4.00

Salads

Chicken Salad Grilled chicken, pumpkin, toasted pepitas, grilled haloumi, roast capsicum and spinach with balsamic dressing (GF). 21.90

Caesar Salad Cos lettuce, herbed croutons, prosciutto, parmesan cheese, soft boiled egg, house made caesar dressing. 17.50 With grilled chicken 22.00
With cajun panko crumbed chicken 23.00

Pork Salad Grilled pork, cucumber, bean sprouts, cabbage, chilli and crispy noodle salad with a sesame soy dressing. 21.90

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Mains

Risotto Please ask your wait staff about today's risotto variety (GF).

Salmon Crispy skin salmon with fondant potatoes, pakchoy, roast carrots, lemon tapioca pearls and beurre blanc sauce (GF). 32.00

Chicken Yoghurt marinated chicken with lemon and thyme, spiced pumpkin puree, roasted chickpeas, rocket and herbs (GF). 27.50

Pork Belly Slow braised pork belly with date puree, caramelized onions, pickled rhubarb, poached pear and labne (GF). 28.90

Lamb Shank Slow cooked lamb shank in a rich mélange of red wine, tomato and root vegetables with wilted spinach and sweet potato mash. 28.90

Fish & Chips Fresh Humpty Doo Barramundi, grilled or beer battered, with chips, house salad, tartare and lemon. 32.00

Sandwiches

BLAT Bacon, lettuce, tomato, avocado, tomato relish and aioli on toasted turkish bread served with chips. 19.90

Beef Burger House made beef burger on a toasted brioche bun with lettuce, tomato, pickles, candy onion and brie served with cajun spiced chips and aioli. 23.90

New York Reuben Corned beef, sauerkraut, dijon mustard and swiss cheese on a toasted turkish bread, served with chips. 21.90

Chicken Burger Pepita and cajun panko crumbed chicken breast fillet with fresh slaw, swiss chesse, cos lettuce and coriander mayo on a brioche bun with chips and aioli. 22.90

Swap chips for onion rings / sweet potato wedges 1.00

Pasta

Rusticana Papardelle pasta with bacon, onion, mushroom, pine nut and basil pesto in a creamy white wine sauce 25.90

Carbonara Sauteed bacon, garlic, onion and shallots in a white wine cream sauce. 21.90 with chicken 25.50

Chorizo Pasta Chorizo, olive, capsicum pesto, pappardelle with fresh basil and parmesan. 25.90

Roast Capsicum Rigatoni Rigatoni pasta with mushrooms, toasted almonds, roast capsicum pesto and rocket (Vegan). 23.50

Gluten free pasta available 2.00

15% surcharge applies on public holidays