



LUNCH MENU

[Please order at the bar]

Available Tuesday – Friday 12pm – 2:30pm

1882 Burger	Beef patty, caramelised onion, bacon, egg, tomato, mozzarella, lettuce, & aioli w/ chips	16.0
Lamb Burger	Pulled lamb ragu, coleslaw, sliced gherkin & tzatziki w/ chips (GF*)	19.0
Steak Sandwich	Prime mini scotch fillet, caramelised onion, bacon, beetroot, mozzarella, lettuce & aioli (GF*)	18.0
Chicken Parmigiana	Freshly crumbed chicken breast, thyme, Napoli sauce, mozzarella & salad	23.0
Thai Beef Salad	Tender beef strips marinated in a soy, lime, plum & sugar dressing, served on a green salad	15.0
Lamb Salad	Tender lamb w/ lentils & marinated artichoke served on a green salad w/ mint yoghurt (GF)	19.0
Salt & Pepper Calamari	Crumbed & lightly seasoned with Murray river salt flakes & Szechuan pepper served w/ a side of aioli	16.0
Grilled Fish	Fresh grilled seasonal fish, tartare sauce, lemon & chips (GF*)	23.0
Battered Fish	Fresh beer battered seasonal fish, tartare sauce, lemon & chips	23.0
Spicy Tofu	Spiced tofu in a crispy basket w/ Japanese eggplant & coriander served with pickled cucumber (V) (VG) (GF*)	16.0
Pumpkin Gnocchi	Pumpkin & ricotta gnocchi w/ baby spinach, cherry tomatoes & pine nuts in a tomato sauce (V)	21.0
Gnocchi w/ Lamb Ragu	Pumpkin & ricotta gnocchi w/ lamb ragu	21.0

Gluten-free (GF) Gluten free option (GF*) Vegetarian (V) Vegetarian option (V*) Vegan (VG)
while every effort is made, we cannot guarantee complete allergy free meals due to potential trace allergens in the working environment and supplied ingredients.

10% surcharge on public holidays

SIDES

Chips	6.0	Sweet Potato Chips	6.0
Garden Salad	5.0		

KIDS MENU (u12s)

Fish & Chips	Battered fish pieces & chips	12.0
Chicken Nuggets	6 chicken nuggets & chips	12.0
Calamari	Crispy calamari & chips	12.0
Pumpkin Gnocchi	Pumpkin & ricotta gnocchi w/ baby spinach, cherry tomatoes & pine nuts in a tomato sauce (V)	12.0
Kids Dessert	2 scoops of ice-cream w/ topping (chocolate or caramel)	8.0

DESSERTS

Sticky Date Pudding	Served w/ rich caramel sauce & vanilla bean ice-cream	12.0
Panna Cotta	Chefs silky smooth panna cotta. Speak to staff for today's panna cotta flavour	12.0
Tiramisu	Sponge w/ mascarpone & cold coffee sabayon	12.0
Passionfruit Tart	Passionfruit curd in a short crust pastry	12.0
Trio Of Gelato	Three delicious flavours (GF)	12.0
Affogato	A scoop of vanilla ice cream drowned with a shot of hot espresso (GF)	12.0
	*with a shot of Frangelico, Kahlua or Baileys	20.0

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