

# WEEKDAY LUNCH MENU

House made fish cake with chunky tartar sauce & salad sprinkled with capers & dill dressing 20

Gin & tonic battered fish, served with steakhouse fries, ribbon salad & a chunky house made tartare sauce 25

Pan fried fish of the day served with an orange & fennel salad with a dill dressing (gf) 25

Slow roasted pork belly with fennel & orange slaw, baked apple, buttered mash & a cider jus (gf) 32

Grilled beef tenderloin with herb roasted chats, roasted root vegetables & red wine jus (gf) 30

Grilled pumpkin served with cous cous, cumin yoghurt sprinkled with dukkah (gf) (v) (vg\*) 22

Smoked duck breast with a raspberry & pickled beetroot salad, candied walnuts & a raspberry dressing (gf) 19

Cured salmon served with a tossed salad of pickled cucumber, fennel, Spanish onion, rocket & dill, with a lemon drizzle (gf) 18

Beetroot, roasted pumpkin & pine nut salad, spinach and goats feta & balsamic dressing (v) (vg\*) 18



## PIZZAS

Garlic & chilli 24

Marinated prawns, chilli, garlic, Spanish onion, topped with sliced shallots & cumin yoghurt

The Greek 22

Tomatoes, olives, feta & oregano

Four cheese 24

Bocconcini, cheddar, feta & shredded mozzarella on a tomato base

Mediterranean 22

Roasted capsicum, sliced Spanish onion, tomato, feta, spinach & olives

Roasted pork & apple 24

Diced roasted pork belly, Spanish onion, roasted pumpkin & shredded apple

Margarita 22

Tomato, basil, bocconcini

Hawaiian 22

A classic - ham & pineapple

Meat Lovers 24

Ham, salami, bacon, roasted pork belly & drizzled BBQ sauce

Potato 22

Potato & rosemary with garlic

Fungi 22

Mushrooms, sliced onion & oregano



## **SIDES**

- Vegetables of the day 7
- Tossed salad 9
- Sweet potato chips with aioli 8
- Steakhouse fries 7
- Warm sourdough 4

## **KIDS OPTIONS**

- Fish & chips - freshly battered fish with steakhouse fries 14
- Spaghetti bolognese with a rich beef & tomato ragu, finished with a nut-free pesto 14

## **DESSERT**

- Lemon tart with citrus sauce & lemon granola (v) 14.5
  - Sticky date pudding with a toffee sauce & ice cream (v) 14.5
  - Coconut & lime panna cotta with candied chillies & lime (gf) 14.5
  - Poached pear with cinnamon reduction & house made honey ice cream (gf) (v) 14.5
  - Raspberry mousse with mint jelly & raspberry coulis (v) (gf) 14.5
  - Cheese selection served with crisp bread, pickles, quince paste, fresh apple & crackers (serves 2) (gf\*) (v) 24
  - Affogato - vanilla ice cream served with espresso & your choice of Cafe Patron XO tequila, Frangelico, Baileys or Kahlua (v) (gf) 17
- 