

# LUNCH

AVAILABLE FROM 11.00AM  
ONE MEAL PER PERSON

IF SEATED IN OUR AL FRESCO AREA PLEASE ORDER  
AT THE COUNTER

**Bread Board** – Selection of dips, dukkah, olive oil, grissini & crusty bread 18.0

**Deli Board** – A selection of cured vegetables, salami, prosciutto, house-made lavosh, dips crusty bread 30.0

**Addon: \$6 per cheese**

House made soup served with crusty bread 16.0

Katzu pork loin burger ,baby cos, creamy wasabi slaw on toasted Turkish served w/ steak fries & tonkatsu dipping sauce 25.0

Cardamon spiced duck salad w/ roasted pumpkin, orange segments, toasted pine nuts, fried shallots w/ miso & orange dressing 28.0 GF

Apple smoked pork belly, roasted sweet potato, olive, spinach & sun-dried tomato w/ Ras El Hanout dressing 28.0

Char-grilled chicken & halloumi salad w/rocket, roasted beetroot, asparagus & crispy chickpeas w/ red pesto dressing 25.0

Beer battered barramundi served w/ chips, mixed salad & tartare sauce 25.0

Polenta crumbed eggplant, baby spinach, roasted herb tomatoes, balsamic Spanish onion w/ herb & garlic hummus 22.0 v

Calamari Pappardelle in a tomato sauce w/ spec, roast garlic, tomato, fresh Italian herbs, parmesan & garlic panini 24.0

Thai curry prawns in mango & coconut w/lemon grass, kaffir lime & chilli, snow peas, Jasmine rice pilaf 28.0 GF

250g Char-grilled Sirloin served w/ thick cut sweet potato fries, truss tomato salad & whipped red wine butter 36.0 GF

**Cheese Board**-Chef's selection of Australian cheeses served w/ fruit & nuts, crackers, pear & rhubarb pate de fruit 30.0  
(GF option available)



## INDIVIDUAL PIZZAS

**Vegetarian Pizza**– Mixture of mushrooms, leek, spinach & brie on a white wine garlic mascarpone base 22.0

**Prawn Pizza** – Vine ripened tomatoes, Spanish onion, fresh herbs, baby prawns, mozzarella & lemon herb crème fraiche drizzle 26.0

**Calabrese/Nduja Salami Pizza**- red onion, semi dried tomatoes, kalamata olives, feta cheese, mozzarella & fresh mixed herbs  
*(medium heat)* 25.0

## SENIORS SELECTION

*A SMALLER PORTION FOR THOSE OVER 60*

Apple smoked pork belly, roasted sweet potato, olive, spinach & sun-dried tomato w/ Ras El Hanout dressing 22.0

Char-grilled chicken & halloumi salad w/rocket, roasted beetroot, asparagus & crispy chickpeas w/ red pesto dressing 21.0

Beer battered barramundi served w/ chips, salad & tartare sauce 18.0

Cardarmon spiced duck salad w/ roasted pumpkin, orange segments, toasted pine nuts, fried shallots w/ miso & orange dressing 18.0 GF

## SENIORS INDIVIDUAL PIZZAS

*Senior pizzas served with side salad*

**Vegetarian Pizza**– Mixture of mushrooms, leek, spinach & brie on a white wine garlic mascarpone base 19.0

**Prawn Pizza** – Vine ripened tomatoes, Spanish onion, fresh herbs, baby prawns, mozzarella & lemon herb crème fraiche drizzle 22.0

**Calabrese Salami Pizza**- red onion, semi dried tomatoes, kalamata olives, feta cheese, mozzarella & fresh mixed herbs *(Mild heat)* 20.0

## EXTRAS

Garden Salad 8.5

Bowl potato wedges 11.7 Bowl thick cut sweet pot chips 11.7

Bowl of chips 8.5

Sauces – Sour cream & sweet chilli, House made relish,  
Hollandaise 2.0

Tomato, BBQ, Aioli, Sweet chilli 1.0

