

ENTRÉE

SOUP OF THE DAY | 5

please see staff for details

MAIN

MANGO CHICKEN CURRY (GFA) | 23

chicken thigh, mango, green and red capsicum, spices, toasted coconut, naan bread

PORK SAUSAGES (GF) | 21

mashed potato, caramelised onion, gravy

FISH AND CHIPS (GFA) | 22

tempura battered fish, chips, salad, lemon, tartare

SALT AND PEPPER SQUID | 24

chips, salad, lemon, tartare

PARSLEY AND BASIL CHICKEN BALLOTINE (GF) | 28

pumpkin purée, broccolini, chicken glaze, fried sage

ATLANTIC SALMON (GFA) | 30

sweet potato rosti, steamed seasonal greens, dill and horseradish cream sauce, charred lemon, fried kale

HAWAIIAN PIZZA (GFA) | 19

tomato sugo, ham, pineapple, mozzarella

SOUTHERN FRIED CHICKEN BURGER | 21

southern fried chicken, slaw, kewpie mayo, fried shallots, BBQ sauce, jack cheese, toasted brioche bun, chips

CAESAR SALAD (GFA) | 20

cos lettuce, grated pecorino, poached egg, croutons, bacon, anchovies, Caesar dressing

ADD

crispy fried chicken | 8.5

roasted chicken (GF) | 7.5

smoked salmon (GF) | 9

halloumi (V)(GF) | 8

250G RUMP (GFA) | 29

chips, salad

CHICKEN SCHNITZEL | 19

BEEF SCHNITZEL | 20

chips, salad

SAUCES (GF)

gravy, mushroom, pepper, diane | 3.5

red wine jus | 5

TOPPINGS (GF)

parmigiana | 4

plant-based parmigiana | 4.5

Hawaiian | 4.5

creamy garlic prawn | 12

Kilpatrick | 5

(V) vegetarian, (VE) vegan, (GF) gluten free,
(GFA) gluten free available, ★ Yoder smoked

Available Monday - Friday lunch only.

Please alert wait staff to any allergies. We take these seriously but cannot guarantee meals without traces of allergens. Items marked GF are prepared with gluten free ingredients but may not be suitable for coeliacs. Please speak to staff for more information. 15% surcharge applies on public holidays.