

Lunch

Available between 11.30 am – 2.00 pm

Salads and side salads are lightly dressed with our own balsamic reduction mayonnaise

To Start

Warm Garlic Bread	with house made confit garlic butter and parsley on sourdough	8
	Add cheese	2
Warm Crusty Bread	with house made caramelised balsamic vinegar and extra virgin olive oil Choose one of our infused oils – Confit garlic, Tuscan or Chilli (<i>v, vn</i>)	12
Housemade Soup	served with toast	12
	Main size	20

Light Meals

Grain Salad	tossed leaves, quinoa, chickpeas, carrot and salad vegetables with classic vinaigrette dressing (<i>v, vn</i>)	22
	Add Chicken; bacon or ham	6
	Smoked salmon	8
Chicken & Avocado Salad	with tossed leaves, cashew nuts & mango dressing (<i>gf, df</i>)	30
Smoked Salmon & Asparagus Salad	with boiled egg, capers, tossed leaves & lemon wedges (<i>gf, df</i>)	34
Charcuterie Platter	home cooked cold meats with salami, Swiss cheese accompanied by a range of our own savoury preserves, olives & marinated feta served with sourdough (<i>gfo</i>). Ideal to share as an entree	37
Smoked Salmon Cakes	made to our own special recipe with smoked salmon, with side salad, sour cream and lemon wedge	34
Corncakes	with fresh corn, capsicum, shallots & sour cream and side salad and your choice of: Grilled Asparagus (<i>v</i>) or Crispy Bacon	30
	Smoked Salmon with lemon wedges	34
Quiche of the Day	chef's selected ingredients enveloped in a rich 'royal' custard served with side salad	30

(*gf*) Gluten Free, (*gfo*) Gluten Free Option available, (*df*) Dairy Free, (*v*) Vegetarian, (*vn*) Vegan

*Strictly one bill per table * ** Surcharge: Credit Card or Tap & Go - 1.65%, Insert/Swipe 30c**

More Substantial Meals

Savoury Crepes	freshly made crepes, served with side salad and your choice of: Chicken and Mushroom - Chicken breast, fresh mushrooms & leeks in a cream sauce <i>(gf)</i> Vegetarian – Chef’s selection of vegetables in a cream sauce <i>(gf, v)</i>	33 33
Sweet Rich Curry	served with coconut, banana, cashews & steamed rice and pappadams with your choice of: Chicken <i>(gf)</i> Vegetarian – Chef’s selection of vegetables <i>(gf, v)</i>	33 33
Corned Beef Fritters	served with our own corn relish, sour cream and side salad	33
Home Style Shepherd’s Pie	served with grilled asparagus and field mushrooms and side salad	35
Corned Beef	cooked in our own marinade, served with mashed potato, carrots, honey roasted pumpkin, caramelised cabbage and Dijon white sauce	35
Dish of the Day	Please ask our wait staff for details <i>(often gf)</i>	35

Mimosa Indulgence	Add bottomless Mimosas for an hour Please Note: It’s “One in – all in” for the table	27
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PLUS +

gluten free option; crusty bread; Turkish bread;	3
ham; bacon; chicken; avocado; grilled asparagus; steamed vegetables	6
smoked salmon	8

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