

# LUNCH MENU

## SMALL PLATES

### OYSTERS NATURAL

With ponzu dressing  
Six 20 Twelve 36

### LOBSTER BRIOCHE SLIDER ROLLS (3) 24

Mayo, pickles, lettuce.

### SAN CHOI BAO (3) 18 GF

Stir-fried chicken, duck & Asian vegetables  
in cos lettuce leaf.

### LEMON PEPPERED FRIED CALAMARI 18 GFA

Lemon aioli.

### MISO EGGPLANT 14 VEG

Beetroot hummus

### SAGANAKI 14

Pan fried Kefalograviera sheep's milk cheese, fresh lemon. **GF, V**

### CRISPY CHICKEN RIBS 15 GF

With salted egg & nori.

### TEMPURA ZUCCHINI FLOWERS 18 V

Filled with feta, watermelon, peanut & coriander salad,  
tamarind dressing.

### CHEESE BOARD 20

Selection of 3 local and imported cheeses with fig jam, lavosh &  
toasted fruit and nut loaf



## MAINS

### SPAGHETTI MARINARA 30 GFA

Sautéed black mussels, prawn cutlets, squid, scallops & pippies,  
with a hint of chilli, garlic & basil, tomato sauce.

### GNOCCHI PRIMAVERA 25 V

Potato gnocchi & Mediterranean vegetables, tomato sugo sauce.  
*Add bacon \$4*

### CAESAR SALAD 18

Cos lettuce, bacon, egg, croutons, parmesan with an anchovy  
dressing

*Add poached chicken \$6 Add smoked salmon \$8*

### GREEK SALAD 18

Tomato, cucumber, red onion, fetta & mixed salad leaves and  
lemon & oregano dressing

*Add marinated lamb \$8*

### ROAST BEETROOT & PUMPKIN SALAD 18 V

With goats' cheese, rocket, pine nuts and a balsamic dressing.

### 250G BLACK ANGUS PORTERHOUSE STEAK 32

### 200G BLACK ANGUS EYE FILLET 38

### 200G WAGYU BEEF 42

Roasted root vegetables **GF**  
mushroom – pepper – red wine

### FISH AND CHIPS 26 GFA

Beer battered or grilled blue grenadier fillets, chips,  
cos lettuce salad, pickled onions & tartare sauce.

### FISH OF THE DAY MP

### LAMB SOUVLAKI 28 GFA

Marinated lamb loin, Greek salad, tzatziki, pita & chips.

### BEEF BURGER 26

Homemade beef patty with tasty cheese, bacon,  
tomato, lettuce, pickles & BBQ sauce in a brioche bun with fries.

### SNAPPER BURGER 27

Panko crumbed snapper fillet with tasty cheese,  
tomato, lettuce, pickles & tartare in a brioche bun with fries.

### VEGETABLE BURGER 24 V

Vegetable patty with tasty cheese,  
tomato, lettuce, pickles & aioli in a brioche bun with fries.

### MARGHERITA 18 V

Napoli, mozzarella, bocconcini & basil.  
*Add ham or hot salami \$3*

### VEGETARIAN 20 V

Napoli, mozzarella, roasted capsicum,  
zucchini & red onion.

### HAWAIIAN 22

Napoli, mozzarella, ham, pineapple chunks.

### MEATLOVERS 24

BBQ sauce, mozzarella, bacon, ham, chipolata, salami.

## SIDES - ALL \$7

### GRILLED PITA BREAD

### STEAMED GREEN VEGETABLES

### COS LETTUCE LEAVES, VINAIGRETTE

### SHOESTRING FRIES, GARLIC AIOLI 10

## KIDS MENU – ALL \$10

### MARGHERITA PIZZA

Napoli, mozzarella & bocconcini.

### SPAGHETTI BOLOGNESE

Rich meat sauce & parmesan cheese.

### CHICKEN NUGGETS OR FISH & CHIPS

Salad & tomato sauce.

V VEGETARIAN - VEG VEGAN - GF GLUTEN FREE - GFA GLUTEN FREE AVAILABLE

ALLERGEN STATEMENT: while we offer gluten-free menu options, we are not a gluten-free kitchen.

ALL CREDIT CARD TRANSACTIONS INCUR PROCESSING FEE OF 1.1%. ALL EFTPOS NO CHARGE - 15% PUBLIC HOLIDAY SURCHARGE APPLIES