



Lunch Special

\$ 24.00

Includes 1 glass of house beer, wine or softdrink*

Mussels w Chips or Crusty Bread

Marinieres – Parsley, lemon, garlic, wine & butter
Valencian – Chilli, saffron, tomato & white wine

Barramundi

Crumbed or Grilled, choice of chips or salad,
w tarter & lemon

Prawn Linguini

w basil, olive oil, touch of chilli & white wine (D)

Calamari Fritto

Fried w coriander, chilli & squid ink aioli (D)

Prawn Salad

Peeled prawns, mixed leaf, mandarin
& avocado (DG)

Watermelon Salad

Melon, spinach, mint, feta, pistachio nuts
& dressing (GV)

Sweet Potato Salad

Sweet potato, beans, goat's cheese, kale,
pumpkin seeds & olive oil (GV)

Carrot 'Linguini'

Carrot & zucchini ribbons, shaved almonds,
creamy feta, truffle & raisins (GV)

Handmade Pumpkin Gnocchi

w burnt organic butter & sage w parmesan (V)

200g Sirloin Steak

Chargrilled served w onion rings & salad (D)

Lamb Salad w flat bread

Lamb, cucumber, spinach, tomato, quinoa
& yogurt

Chicken Salad

Shredded chicken, kale, carrot, egg, parmesan,
balsamic & croutons

Pork Spareribs

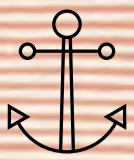
Ribs marinated served w chips and
pumpkin puree (DG)

Ragu Fettuccini

Slow cooked sauce of beef shin, onion, carrot,
tomato & red wine

Eat. Drink. Both.

*Available 11.30am – 3pm daily. Conditions apply.



Lunch Special

3 Courses for

\$ **35.00**

Includes 1 glass of house beer, wine or softdrink*
Please choose from the following

Entrée

Lettuce Cups

Chicken Caesar or prawn cocktail

Cheese & Spinach Croquettes

Fried potato & spinach pillows, manchego cheese & aioli

Main (Main course only including drink \$24)

Mussels w Chips or Crusty Bread

Marinieres – Parsley, lemon, garlic, wine & butter
Valencian – Chilli, saffron, tomato & white wine

Barramundi

Crumbed or Grilled, choice of chips or salad,
w tarter & lemon

Prawn Linguini

w basil, olive oil, touch of chilli & white wine (D)

Calamari Fritto

Fried w coriander, chilli & squid ink aioli (D)

Prawn Salad

Prawns, mixed leaf, mandarin, radish
& avocado (DG)

Watermelon Salad

Melon, spinach, mint, feta, pistachio, apple
w balsamic onion (GV)

Sweet Potato Salad

Sweet potato, beans, goat's cheese, kale, pepitas,
capsicum & olive oil (GV)

Dessert

Mini Brûlée

Baked vanilla custard with toffee top

Choc fudge brownie bites

Carrot 'Linguini'

Carrot & zucchini ribbons, shaved almonds,
creamy feta, truffle & raisins (GV)

Handmade Pumpkin Gnocchi

w burnt organic butter & sage w parmesan (V)

200g Sirloin Steak

Chargrilled served w onion rings, salad & jus (D)

Lamb Salad w flat bread

Lamb, cucumber, spinach, tomato, quinoa
& yogurt

Chicken Salad

Shredded chicken, kale, carrot, egg, parmesan,
balsamic & croutons

Pork Spareribs

Marinated w chips & pumpkin puree

Ragu Fettuccini

Slow cooked sauce of beef shin, onion, carrot,
tomato & red wine

Eat. Drink. Both.

*Conditions apply