

# Lunch

# MENU

## STARTERS

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<b>GARLIC PIZZA PADDLE</b> , confit garlic, feta, fried rosemary, Spanish onion, mozzarella	<b>9.50</b>
<b>CIABATTA TO SHARE</b> w/ house dips (N)	<b>12.00</b>

## APPETISERS

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<b>BOWL OF BEER BATTERED CHIPS</b>	<b>SML 5.00 / LRG 8.00</b>
<b>WARM GREEN OLIVES</b> w/ orange, fennel, virgin olive oil, crisp bread (V, H)	<b>7.50</b>
<b>SPICED CHICKEN WINGS</b> w/ sriracha maple, sesame & coriander (GF)	<b>12.00</b>
<b>PORCINI MUSHROOM ARANCINI</b> w/ aioli, pickled red onion & parmesan	<b>14.00</b>
<b>5 SPICE PRAWN &amp; VEGETABLE SPRING ROLLS</b> w/ nuoc cham, cucumber & peanuts	<b>15.00</b>
<b>BEEF SLIDERS</b> w/ smoky barbeque sauce, tomato, cheese & lettuce	<b>16.00</b>
<b>PORK SLIDERS</b> w/ Asian slaw	<b>16.00</b>
<b>GRAZING BOARD</b> - Ask your waiter for today's grazing special	

## LIGHT MEALS & SALADS

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<b>PANKO CHICKEN WRAP</b> , panko crumbed chicken tenderloins, 10" tortilla, cos, bacon rashers, cheese, aioli w/ beer battered chips	<b>15.00</b>
<b>BEEF NACHOS</b> , cheesy nachos, ground beef, bean mix, sour cream & guacamole	<b>15.00</b>
<b>SALAD OF GRILLED YOGHURT CHICKEN</b> , quinoa, feta, avocado, tomato, red wine dressing (H, GF)	<b>16.00</b>
<b>CAESAR SALAD</b> , cos, balsamic bacon, parmesan, garlic croutes, poached egg & anchovies Add chicken	<b>16.00</b> <b>5.00</b>
<b>SALT &amp; PEPPER CALAMARI</b> , Asian slaw, lemon Large serving	<b>16.00</b> <b>21.00</b>
<b>WARM THAI BEEF SALAD</b> w/ rice noodle, peanuts, chilli & coriander (N, G, H)	<b>16.00</b>

## SIDES

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Beer battered chips or seasoned greens w/ lemon oil & pistachio dukkah	<b>5.00</b>
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## PIZZAS

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<b>VEGORAMA</b> - Roasted Mediterranean vegetables, artichoke hearts, roasted capsicum, Spanish onion & herbs	<b>19.50</b>
<b>ASIAN CHICKEN</b> - Spicy peanut, hoisin & ginger, mushrooms, toasted sesame, mozzarella (N)	<b>20.00</b>
<b>SUPREME</b> - Shaved leg ham, salami, bell peppers, mushroom, basil, kalamata olives, mozzarella	<b>21.00</b>
<b>THE HARBOUR</b> - Garlic cream, prawns, octopus, clams, mussels, cherry tomatoes, mozzarella	<b>24.00</b>

## MAINS

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<b>PULLED PORK BURGER</b> , house-made chipotle mayo, bbq sauce & our slaw	<b>16.00</b>
<b>GRILLED BEEF BURGER</b> , beetroot jam, cheddar cheese, tomato & fries	<b>17.00</b>
<b>TODAY'S PALE ALE FISH &amp; CHIPS</b> , steak cut fries, citrus tartare, fresh lemon	<b>18.00</b>
<b>STEAK SANDWICH</b> , bacon, tomato relish, rocket & fries	<b>19.00</b>
<b>HERB CRUMBED CHICKEN BREAST SCHNITZEL</b> w/ slaw & fries	<b>22.00</b>
<b>MISO GLAZED EGGPLANT</b> , Chef's stir-fry, special sauce, bok choy, wombok & capsicum (V)	<b>22.00</b>
<b>FREE RANGE CHICKEN CURRY</b> , turmeric rice, tomato kasundi, naan bread (N)	<b>25.00</b>
<b>KANSAS CITY STYLE PORK RIBS</b> , grilled sweetcorn slaw, fries & house barbecue sauce	<b>25.00</b>
<b>MARKET FISH</b> , creamed cauliflower, kipflers, salsa verde, Cabernet reduction	<b>29.00</b>

## STEAKS

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Riverina Black Angus MSA 150-day grain fed rump 250g	<b>28.00</b>
Riverina Black Angus MSA 150-day grain fed sirloin 250g	<b>30.00</b>
Riverina Black Angus MSA 150-day grain fed eye fillet 180g	<b>35.00</b>

*All steaks are served w/ choice of sauce, chips & Chef's garden salad  
Sauces - mushroom, red wine, green peppercorn*

## KIDS

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Mac & Cheese	<b>10.00</b>
Cheeseburger sliders (2) & fries	<b>10.00</b>
Hawaiian Pizza	<b>10.00</b>
Spaghetti & Meatballs	<b>10.00</b>

## TO FINISH

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<b>VANILLA BEAN PANNA COTTA</b> , berry compote, strawberry milkshake gelato	<b>10.00</b>
<b>AFFOGATO</b> , espresso coffee, vanilla bean ice cream, your choice of Tia Maria, Kahlua, Bailey's or Frangelico	<b>15.00</b>
<b>CHEF'S CHEESE SELECTION</b> w/ fig & walnut jam, lavish	<b>16.00</b>

### \*HAVING A STEAK?

Check out our 'Cooked to Perfection Chart' on the back page before ordering!

