

# \$20 LUNCH MENU

INCLUDES A SCHOONER OF HOUSE BEER OR CIDER; OR A GLASS OF HENRY'S SONS WHITE, RED OR SPARKLING; OR A SOFT DRINK OR JUICE

## BURGERS

ALL SERVED WITH A SIDE OF FRIES WITH OUR SECRET SEASONING.

GLUTEN FREE AND VEGAN FRIENDLY BURGER BUNS ARE AVAILABLE FOR AN ADDITIONAL \$2 OR HAVE YOUR BURGER WRAPPED IN ICEBERG LETTUCE AT NO EXTRA COST.

**HOME STYLE CHEESEBURGER (G+)**  
MSA certified Black Angus beef patty topped with lettuce, tomato, cheese, pickles, ketchup and mustard.

**DOUBLE FRIED CHICKEN BURGER (G+)**  
Two crispy buttermilk battered chicken thighs with jalapeño pepper coleslaw and dijonaise.

**FRIED BURRITO**  
Spicy fried chicken layered with our refried beans, red capsicum, coriander, shredded cheese and rice. Wrapped in a flour tortilla and deep fried. Served with homemade spicy tomato sauce.

**ZUCCHINI AND MACADAMIA BURGER\***  
(V) (V+) (N) (G+)  
A handmade zucchini and macadamia nut patty served with gooey melted Brie cheese, tomato, cos lettuce and a house made beetroot chutney.  
\* Can be made vegan by replacing bun and removing cheese and chutney

**KIMCHI BURGER (D+) (G+)**  
MSA graded Black Angus beef patty layered with shredded pulled pork topped with butter lettuce, kimchi and cheese.

## SALADS

**TURKEY CAESAR SALAD (G+)**  
Cos lettuce tossed with gluten free bacon, turkey breast, craisins, croutons and our special cranberry Caesar dressing topped with a soft poached egg and shaved parmesan.

**PEARL COUS COUS, HALLOUMI, BLACK RICE AND ROASTED VEGETABLE SALAD (D+) (V) (V+)**  
Grilled halloumi, char-grilled red capsicum, zucchini ribbons, cherry tomatoes, beetroot, roasted pumpkin, craisins and marinated goats cheese, tossed with pearl cous cous, black rice fresh basil and hummus dressing.

## BITS AND BOBS

**PORK POUTINE**  
Our secret herbs and spiced fries topped with pulled pork, gravy, crumbed cheese curds, fresh chilli, and coriander. Served with a side of jalapeño cornbread.

**GRASS-FED BEEF PIE**  
Tender slow cooked grass-fed Black Angus beef in our house made cabernet merlot and onion gravy. Served with fries and gravy

**FISH 'N' CHIPS (G+) (D+)**  
New Zealand blue whiting coated in a rosemary and ginger beer batter. Served with a side of fries and tartare sauce..

**200G AGED BLACK ANGUS RUMP (G+) (D+)**  
Australian grass-fed MSA certified Angus rump steak, cooked medium-rare and served with fries and mixed leaf salad. With your choice of condiment. Peppercorn · Mushroom · Bernaise · Gravy

**MARGHERITA (G+) (V)**  
A thin Napoli sauce base with buffalo mozzarella and cherry tomatoes. Served with a rocket, pear and parmasan side salad.

+ \$5 SAN DANIELE PROSCIUTTO

## ADD ONE OF THE BELOW DESSERTS WITH A TEA OR COFFEE FOR \$9

**MILK CHOCOLATE GANACHE (G)**  
A silky milk chocolate and crème fraîche ganache, topped with a freshly made Cointreau Chantilly cream.

**PEANUT BUTTER CHEESECAKE (V) (N)**  
Smooth peanut butter baked cheesecake topped

(V) VEGETARIAN (G+) CAN BE MADE VEGAN  
(G) GLUTEN FREE (G+) CAN BE MADE GLUTEN FREE  
(S) CONTAINS SOY (N) CONTAINS NUTS  
(D) DAIRY FREE (D+) CAN BE MADE DAIRY FREE

ALL FRIED GLUTEN FREE ITEMS ARE COOKED IN THEIR VERY OWN FRYERS, HOWEVER PLEASE NOTE WE HAVE A SHARED KITCHEN SO CROSS CONTAMINATION MAY OCCUR.

ALL OUR DISHES MAY CONTAIN TRACES OF SOY, GLUTEN AND NUTS.

