

# \$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 dijonnaise.

### 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 salsa and sour cream.

### 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, raisins, 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, raisins and marinated goats cheese, tossed with pearl cous cous, black rice fresh basil and hummus dressing.

(V) VEGETARIAN  
(G) GLUTEN FREE  
(S) CONTAINS SOY  
(D) DAIRY FREE

(V+) CAN BE MADE VEGAN  
(G+) CAN BE MADE GLUTEN FREE  
(N) CONTAINS NUTS  
(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.

## BITS AND BOBS

### CHICKEN POUTINE

Our secret herbs and spiced fries topped with spicy shredded chicken, gravy, crumbed cheese curds and spring onions. Served with a side of coleslaw.

### 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 coleslaw.

### BEEF POUTINE

Our secret herbs and spiced fries topped with pulled beef, gravy, crumbed cheese curds and kimchi. Served with a side of coleslaw.

### 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 parmesan 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 with a gooey dark chocolate glaze.

