

\$15 LUNCH MENU WEDNESDAY - SUNDAY



ADD A SCHOONER OF BEER OR CIDER; OR A GLASS OF HOUSE WINE FOR \$5

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.

AMERICAN CHEESEBURGER (G+)

MSA certified Black Angus beef patty topped with lettuce, tomato, cheese, pickles, ketchup and mustard.

FRIED CHICKEN BURGER (G+)

Crispy buttermilk battered chicken thigh with jalapeño pepper coleslaw and dijonaise.

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.

SALADS

CHICKEN 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.



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.

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.

12 BUFFALO WINGS (G+)

Local chicken wings sautéed in a traditional Buffalo sauce served with a house made blue cheese sauce and celery sticks on the side. Served with fries.

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.

(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