

## Burgers w/ chips

*Southern Fried Chicken* \$18.00

Southern fried chicken with caramelised onion, gherkins, American cheese, coleslaw with sweet chilli and homemade special sauce

*The Wagyu Wonder* \$20.00

Wagyu beef patty with caramelised onion, fried egg, American cheese and homemade special sauce

*The Halloumi Hero* \$18.00

Lettuce, tomato, Spanish onion, beetroot slice, grilled halloumi, avocado with relish and garlic aioli

## Grilled Chicken

Grilled chicken with lettuce, tomato, American cheese, avo with peri peri sauce

## Pasta

*Linguini gochu* \$25.00

House made sauce, chicken, mushroom, caper, corriander and parmesan cheese

*The classic bolognese* \$26.00

House made bolognese with napol, parsley, and parmesan cheese

*The creamy carbonara* \$23.00

Linguine pasta with bacon, egg, parmesan cheese and pepper

# Lunch Menu

## Sandwich/ Wraps

*Grilled chicken sandwich* \$18.00

Avo, bacon, lettuce, tomato, cheese and spicy mayo

*Halloumi sandwich* \$16.00

Avocado, beetroot, alfalfa, ricotto, lettuce, grilled halloumi on sourdough

*Hamwich* \$10.00

Smoked ham, cheese, lettuce, tomato on sourdough

*BLAT* \$13.00

Bacon, lettuce, avocado and tomato

*Spiced schnitzel* \$17.00

Caramelised onion, sauerkraut, lime chilli mayo, tomato on sourdough

*Steak sandwich* \$21.00

Caramelised onion, lettuce, tomato, bacon, cheese and house made sauce

## Salad

*Capri Salad* \$18.00

Seasonal lettuce, sprouts, feta, avocado, corn, fennel slaw, ponzu dressing and sesame

*Pumpkin Salad* \$18.00

Roasted pumpkin, lettuce, feta, beetroot, roasted pumpkin seed

*Twisted Avocado* \$18.00

Snow pea tendrils, sugar snap peas, brocolli, cherry tomato, diced avo with seeds

*Pulled Chicken Salad* \$18.00

Pulled chicken thigh fillet with mini coriander, beetroot, coleslaw and house made dressing

*Seasonal Bowl* \$20.00

Pearl couscous, quinoa, crisp kale, soft boiled eggs, ricotta salata, pickled fennel, avocado and tomato

## Special

*The Seafood delight*

\$28.00  
Prawn, calamari, scallop, tomato, capers, parsley and parmesan on beurre blanc