

Lunch Menu

FROM THE GRILL

Beef and Cheese Burger & Chips – with Angus Beef Pattie, cheese, pickles, onion and homemade chipotle BBQ sauce on a brioche bun. Served with your choice of garden salad or beer battered steak chips or French fries. **\$16**

Half rack of pork ribs, corn & chips (GF) – Half rack of smoked pork ribs marinated in sherry honey glaze, finished on the grill and served with battered chips and chargrilled corn covered with garlic butter. **\$24.5**

Sirloin Steak & Chips (GF) – Sirloin steak (250g) served with mushroom sauce and steak chips. **\$22.5**

Steak Sandwich & Chips – Caramelised onions, butter lettuce, tomato, garlic aioli and mustard on Turkish bread. Served with your choice of steak chips or French fries. **\$18**

FROM THE LAND

Beef Nachos – Served with angus beef mince, red kidney beans, corn chips, melted cheese, tomato salsa, sour cream and homemade guacamole. **\$18**

Bolognese Spaghetti Pasta – Served with traditional wagyu mince, bacon, onion, celery cooked with fresh napolitana sauce and topped with parmesan cheese **\$15**

Chicken Avocado Wrap – Chicken breast marinated with mayonnaise, sweet chili sauce, avocado and lettuce wrapped on a tortilla bread. Served with a side of battered steak chips or French fries. **\$15**

Chicken Schnitzel Burger – Panko crumbed chicken breast, lettuce, tomato, onion, avocado on a milk bun with aioli. Served with a side of battered steak chips or French fries. **\$16**

Jumbo Chicken Schnitzel – Jumbo fried Chicken Schnitzel served with mushroom sauce and your choice of a Greek salad/Steak Chips or French Fries. **\$16**

Vegetarian Lasagne – Roasted eggplant, zucchini, capsicum, mushroom, sun-dried tomato, parmesan cheese & béchamel sauce. **\$16**

FROM THE SEA

Chili Prawn Pasta – Prawns, rocket, and garlic tossed in spaghetti with homemade lemongrass, chili, garlic & coriander pesto. **\$15**

Fish & Chips – Pale Ale Beer Battered perch served with battered steak chips, lemon cheeks and homemade tartare sauce. **\$15**

SALAD

Salt & Pepper Squid Salad (Can be made GF) – Tender pieces of squid served with bean sprouts, coriander, cucumber, mint and roasted peanuts with chili lime dressing. **\$18**

Thai Beef Salad – Grass fed marbled beef fillet served medium rare sliced on top of an Asian mixed leaf and julienne salad with cashew nuts, coriander mint and Nam Jim dressing. **\$18.5**

Dessert

Sticky Date Pudding – Served with warm butterscotch sauce and vanilla bean gelato ice cream. **\$10**

Homemade Ice Cream – One scoop of three different ice creams.
Please ask your waitress/waiter for this week's selection **\$10**