

LUNCH

11.30 - 2.30

STARTERS

garlic & parmesan bread GFA	7.00
tomato bruschetta w/goats cheese and rocket GFA	9.00
prawns, avocado, tomato, goats cheese on grilled sourdough GFA	13.00

LUNCH (add chips \$3.00)

blueberry gorgonzola & walnut salad V w/baby spinach & tzatziki add chicken, prawns, smoked salmon (\$5 each)	17.00
honey soy beef noodle salad w/mixed leaves & crunchy fried noodle	19.50
the sue salad grilled prawns, cos lettuce, cherry tomatoes, avocado, capers w/chilli coriander vinegarett	18.00
warm beetroot salad V GFA w/baked beets, pumpkin, rocket, feta, pinenuts add chicken, prawns, smoked salmon (\$5.00 each)	18.00
caeser salad w/bacon, baby cos, garlic toast, poached egg & parmesan add chicken, prawns, smoked salmon \$5.00 each	18.00
vegetarian wrap V w/spinich, capsicum, pumpkin, onion & fetta	14.00
chicken caeser wrap w/baby cos, grilled chicken, parmesan & bacon	16.50
smoked salmon & cream cheese wrap w/lettuce, onion & chives	15.00
blat GFA bacon, lettuce, avocado, tomato w/ baby spinach on toasted turkish add chicken \$5.00	15.00
steak burger GFA w/beetroot, swiss cheese, tomato relish & mixed leaves on toasted turkish	17.00
spicy chargrilled barramundi burger GFA w/ cos lettuce, tomato & tartare sauce	20.00
homemade beef nachos w/fresh guacamole, chilli jam & sour cream	14.00

BREAKFAST - LUNCH - 7 DAYS DINNER - 5 DAYS

All major credit cards accepted 2% surcharge
additional surcharge applies on sundays & public holidays
prices include 10% GST
cageage \$2 per person
Fully Licenced

LUNCH

11.30 - 2.30

MAINS

late riser GFA <i>w/fried eggs, bacon, hashbrowns & toasted sourdough</i>	17.00
salt & pepper squid <i>on a citrus salad</i>	18.50
scotch fillet (250gm) GFA <i>topped w/ semi dried tomatoes, capsicum, basil butter served w/chips & salad</i>	26.00
fish of the day <i>w/ seasonal accompaniments</i>	22.00
prawn, chicken & bacon risotto <i>w/tomato, avocado & parmesan cheese</i>	22.00
traditional fish & chips <i>w/beer battered flat head fillets</i>	19.00
housemade chicken breast schnitzel <i>w/garden salad, chips and a traditional dienne sauce</i>	21.00

SIDES

beer battered chips <i>w/ homemade aioli</i>	5.00
seasonal buttered greens	6.00

DESSERTS

banoffee pie <i>w/whipped cream</i>	10.00
housemade lemon meringue <i>w/ vanilla bean icecream</i>	10.00
dark chocolate fondant <i>w/vanilla bean icecream</i>	10.00

We also have a large range of homemade cakes, slices & desserts in our cake fridge



Vegetarian



Gluten Free



Gluten Free Available

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