

Lunch Menu

Bruschetta \$18

Prosciutto, tomato, garlic basil and mozzarella on toasted ciabatta finished with cracked pepper and balsamic

Salt and Pepper Squid \$24 G.F

Fried squid, House mixed lettuce, crispy noodles finished with a chilli dressing

Prawns \$24G.F

Served sizzling in the pan with garlic, chilli, lemon and a side of ciabatta bread

Prawn Dumplings \$22

Six steamed prawn dumplings served with a side of rice and Vietnamese chilli sauce

Roast of the day \$17

Roasted local Ham served with seasonal vegetables and in season greens finished with gravy

Open Steak Sandwiches \$22

Minute steak on sourdough with horseradish, tomato, lettuce, Aioli, with battered onion rings and a side a kumara fries.

Lunch Pasta \$17

Fettuccini pasta Tossed through a creamy capsicum pesto sauce with chicken, bacon, roasted capsicum, baby spinach and finished with shaved parmesan and a side of ciabatta

Small Fish and Chips \$17.

Beer battered Orange Roughy with a petite salad, fries and tartar sauce

B.L.A.T \$18

Toasted ciabatta with Chipotle Aioli, Lettuce, Tomato, Avocado and Bacon with side of fries

Chicken and Avocado Salad \$26

House mixed salad, Chicken, Croutons and Avocado finished with a Chipotle Aioli Dressing
Add Bacon \$4

Tacos

Choice of 2 for \$18 or 3 for \$24

Beef—Slow roasted spiced beef with Pico de Galo Chipotle Aioli

Chicken—Crispy chicken tenders, jalapeno and lime mayo, pineapple salsa

Pork—Pulled pork, hickory sauce, Jalapeno and red onion

Prawn—Chili and garlic prawns, citrus and black pepper mayo mango salsa

Vegetarian—Mushroom, black bean tomato, chipotle aioli finished with feta

GF – On Request