

Lunch à la carte

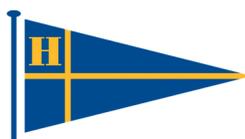
To Start

Entrées

Garlic bread^v	\$8.5	Beef Sliders	\$12.5
Chicken Wrap	\$12	Two beef sliders with fine onions, cheese & lettuce	
Free range chicken, bacon and salad wrap		Turkish Bread	\$12.5
Lemon Pepper Squid	\$12.5	Mixed olives, olive oil and balsamic	
with chilli aioli			

Sharing Plates

Ocean Plate	\$38	English Plate	\$38
Battered Esperance gummy shark goujons, chilli green lip mussels, crab filoettes, avocado and chilli prawn toasties, seasoned curly fries, lemon pepper squid, wasabi mayonnaise and tartare sauce		Mini Toad-in-the-Hole, hand cut chips, battered fish, mini Scotch eggs, pepper steak skewers, Bloody Mary prawn shots, pickled eggs, B.L.T. toasties and H.P. sauce	
Mexican Plate	\$38	Cheese Board	\$30
Nachos, chilli beef tacos, chilli wedges, Mexican lime prawn skewers, cheese stuffed jalapenos, Mexican meatballs with chipotle sauce, sour cream and sweet chilli sauce		Australian Brie, English Stilton, German walnut layer soft cheese, French black truffle cheddar, dried fruits, caramelised onions and a selection of crackers	



Lunch à la carte

Please see our Blackboard for this week's specials

Mains

Grilled Haloumi, avocado and roasted grape tomato salad^{V,GF} \$23.5

with baby spinach, rocket and a lime dressing

Add chilli chicken +\$3

Penne Pasta caponata^V \$23.5

Penne pasta with chargrilled vegetables, cherry tomatoes, capers and pecorino cheese

Add basil chicken +\$3

Free range Cajun chicken breast^{GF} \$29.5

Set on a bed of rocket, buffalo mozzarella, marinated fig, prosciutto and balsamic syrup

Tasmanian salmon^{GF} \$30

Garlic butter baked Tasmanian Salmon with Pad Thai noodles and fried vegetables

Slow braised Amelia Park lamb shank^{GF} \$26.5

with sweet potato mash, root vegetable gravy and broccolini

Fish of the Day MP

Grilled or battered with hand cut chips, garden salad and tartare sauce

Grilled Steak^{GF}

Cooked to your liking and served with garlic and herb hand cut wedges, roasted pumpkin wedge, salt-baked beetroot, roasted baby carrots and onion gravy

Rump (250g) \$27

Sirloin (250g) \$30

Scotch Fillet (250g) \$32

Veal Ribeye (350g) \$33

Seafood Platter \$33

Grilled New Zealand Orange Roughy, Thai scallops, prawn skewers, smoked salmon, crab rilletes, pickled anchovies, chilli mussels, tartare sauce, garden salad and hand cut chips

Sides

	Sm	Lg
Beer Battered Chips	\$4	\$8.5
Seasoned Curly Fries	\$4	\$8.5
Garden Salad	\$4	\$8.5
Panache Vegetables	\$4	\$8.5

Kids Meals

All \$10

Cheeseburger

Chicken nuggets

Sausages

Battered or Grilled Fish of the Day

Breaded Calamari

All served with chips or salad

Desserts

Please ask our friendly wait staff for the dessert specials of the day

(V) Vegetarian (GF) Gluten Free (VG) Vegan.

Other choices may be made gluten free upon request, please ask our wait staff.

