



## ***lunch***

### ***entrees***

Toasted turkish fingers w a selection of homemade dips and marinated Sicilian olives	<b>V 12.9</b>
Bruschetta, vine ripened roma tomato, basil, roasted garlic oil, shaved grana padano	<b>V 9.9</b>
Fresh pacific oysters	½ doz <b>15.9</b>
natural w fresh lime	1 doz <b>29.9</b>
proscuito kilpatrick	
baked w bocconcini, semi-dried tomato, basil	
Soup of the day (see blackboard specials)	<b>12.9</b>
Tempura reef fish & tiger prawn nori roll w sweet lime & chilli soy glaze	<b>16.9</b>
Spanish-style black mussels w smoky tomato, chorizo, garlic, shallots & toasted ciabatta.	<b>16.9</b>
Crispy-fried soft shell crab, wild rocket, shaved fennel, sweet potato chips, tomato chilli jam	<b>GF 17.9</b>
Smoked salmon flat bread w balsamic dill yoghurt, basil cashew pesto, thyme oil	<b>15.9</b>

### ***mains***

Fresh fish of the day (see blackboard specials)	<b>GF 26.9</b>
Tempura battered fish & chips w baby leaves & home-made tartare.	<b>19.9</b>
Seared Atlantic salmon fillet w Tunisian salad, garlic kipfler & tahini sauce.	<b>GF 24.9</b>
Mediterranean chicken breast, Tuscan couscous, tzatziki, tomato & preserved lemon salsa	<b>24.9</b>
Chilli prawn linguini, roasted garlic, tomato, basil, shallots	<b>24.9</b>
Char-grilled black Angus scotch fillet, tiger prawns, potato gratin, broccolini, confit garlic, sake jus	<b>29.9</b>

**salads :** Choose your own extras- + seared Atlantic salmon fillet +8; + garlic prawns +8;  
+ smoked salmon + 6; + fried tofu + 4; + chicken fillets + 4;

<b>Nicoise</b> green beans, egg, tomato, crispy kipfler potatoes, black olives, anchovies & balsamic vinaigrette	<b>GF 14.9</b>
<b>Seaweed &amp; tofu</b> - leafy greens, tofu croutons, roast capsicum, shiitake & pickled ginger	<b>VG 16.9</b>
<b>Roast pumpkin</b> , -field mushroom, roast capsicum, Persian fetta & asparagus	<b>VG 14.9</b>
<b>Caesar</b> - cos lettuce, shaved parmesan, crispy bacon, croutons & anchovies.	<b>GF 13.9</b>
<b>Balsamic rocket</b> - fire roasted onion, semi-dried tomato & persian fetta.	<b>VG 13.9</b>

#### **Sides**

+ garden salad	<b>VG 5.8</b>
+ chips	<b>V 6.5</b>
+ Turkish fingers	<b>V 4.9</b>
<b>Children (Under 12)</b> Tempura fish / chicken fillets./ calamari rings/ tofu all served w chips & salad	<b>7.8</b>

**V - Vegetarian    GF - Gluten free    VG - Vegetarian & Gluten free**

One bill per table / 15% surcharge on public holidays

Breakfast from 7am./ Dinner from 5.30pm



## ***lunch***

### ***burgers, gourmet sandwiches & wraps***

*7 days from 11.30 am-4pm.*

#### ***Burgers all on grain roll w chips***

Bangkok burger- marinated home-made tofu w sticky soy, satay sauce & garden salad.

**V 13.8**

Grilled chicken tenderloins w avocado guacamole, bacon, tomato salsa crisp iceberg & lemon aioli .

**16.8**

Barbecued kangaroo fillets w wild rocket, hummus & spicy smoked tomato relish.

**16.8**

180gm rib eye fillet steak w tomato salsa, caramelised onion, beetroot, cheese & crisp iceberg

**17.8**

#### ***Gourmet sandwiches all on toasted turkish.***

Smoked salmon w herbed mascarpone cheese, spanish onion, avocado and lettuce

**15.8**

Grilled Mediterranean vegetables, semi dried tomatoes, creamed fetta, Spanish onion & crisp salad greens.

**V 13.8**

B.L.E.A.T.

Bacon, lettuce, fried egg, avocado, tomato & tomato salsa

**13.8**

#### ***Wraps***

Chicken Caesar w chicken tenderloins, crunchy cos lettuce, parmesan, egg, bacon & traditional caesar dressing .

**13.8**

Lebanese wrap w house-made falafel, hummus, tabouleh, tomato & lettuce w a touch of chilli and yoghurt

**V 10.8**

#### ***Children (Under 12)***

Tempura fish / chicken fillets / fried calamari or house-made tofu all w chips & salad

**7.8**

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