

## Lunch

### Starters

Garlic and parmesan Turkish bread	6 v
Tomato and basil bruschetta with olive oil	8 v
Sweet potato chips with sweet chilli sauce and sour cream	7 v
Antipasto plate (see specials)	

### Salads

Caesar salad of cos lettuce, croutons, parmesan and prosciutto with anchovy dressing	16.5 v
with chicken	19.5
Baby spinach and roast pumpkin salad with beetroot, fetta, pepitas and lemon vinaigrette	16.5 v, GF
with chicken	19.5
Grilled chicken salad of mesclun, macadamia nuts, semi- dried tomatoes, roast capsicum and avocado with honey mustard dressing	19.5 GF

### Mains

Line caught Fish of the day (see daily specials)	
Salt and pepper squid with chilli and zesty lime dipping sauce	16
Battered snapper with tartare, lemon and fries	24
Sirloin steak sandwich with rocket, relish, caramelized onion, tomato, garlic aioli, and fries	17
Bacon, lettuce and tomato, on toasted Turkish with aioli	11
Panini with double Smoked ham, tomato, Swiss cheese, and Dijon mustard	11
Panini with seasonal roast vegetables, goat's cheese, and pesto	11 v
Panini with smoked salmon, capers, Spanish onion, rocket & dill marscapone	13
Wagyu beef burger with tomato, caramelized onion, Swiss cheese, relish, aioli and fries	18
Marinated chilli chicken burger with mesclun, tomato, tzatziki, Swiss cheese and steak fries	17
Linguine with garlic prawns, chilli, cherry tomatoes, rocket and lemon	27
Penne with chorizo, roast tomato, garlic, chilli, baby spinach, fresh herbs and Tuscan sauce	24
Wild mushroom risotto with zucchini, snow peas, goat's cheese and fresh herbs	22 v
New York strip loin with rocket, fries and herbed butter	28

### Sides

Fries with aioli	6 v
Mesclun salad with balsamic dressing	8 v,GF
Steamed vegetables with olive oil	8 v,GF

(V.vegetarian, GF. Gluten free)

One payment per table please

Sunday Surcharge is 10%, Public holiday surcharge is 15%

**BYO and licensed - BYO (Wine only) Corkage \$5 per person**