



LUNCH 11-2

STEAK BURGER _____ \$19

Locally Sourced Steak marinated In-House, Beetroot, Slaw, Mesclun, Grilled Spanish Onion, Mushrooms, Cheddar Cheese, BBQ Sauce and Mustard on a Locally baked Bun with a Side of Potato Salad.

Gluten Free Bread + \$3

BEEF BURGER _____ \$17

Homemade Beef Patty, Cheddar Cheese, Grilled Spanish Onion, Tomato, Beetroot, Slaw, Mesclun, Sriracha Mayo on a Locally baked Bun with a Side of Potato Salad.

Gluten Free Bread + \$3

LAMB BURGER _____ \$18

Slow Cooked Pulled Lamb, Tomato, Beetroot, Slaw, Mesclun, Cheddar Cheese, Sriracha Mayo on a Locally baked Bun with a Side of Potato Salad.

Gluten Free Bread + \$3

B.L.T OR A.L.T _____ \$14

Bacon or Avocado with Tomato, Spanish Onion, Mesclun, Spinach and Mayo. Served on a Locally baked Bun.

Gluten Free Bread + \$3

[DF]

CHICKEN SKEWERS _____ \$17

Chicken Skewers Marinated in Lemon and Rosemary with a Side of Potato Salad, Cucumber, Cherry Tomatoes, Mesclun, Slaw and a Dollop of Cashew Pumpkin Dip.

[DF] [GF]

FISH CAKES _____ \$17

Three Thai Styled Fish Cakes made with Locally Caught Mackerel with a House Salad and a Side of Sweet Chilli Sauce.

[DF] [GF]

VEGGIE PATTY _____ \$17

Mixed Bean Roast Veg Patty, Bio Cheddar Cheese, Grilled Mushrooms and a House Salad with a Side of Cashew Pumpkin Dip.

[V] [GF]

SUMMER SALAD _____ \$15

Fresh Orange Cubes, Cooked Beetroot, Spanish Onion, Mesclun, Radish, Carrot and Capsicum with a Ginger Lime Dressing topped with Fresh Pomegranate Seeds.

[DF][GF][V]

DIPS _____ \$16

Two Pieces of Pitta Bread, Tomato Salsa (not spicy), Homemade Hummus and Two Goat Cheese Patties.