



## Lunch

Midday – 2:30pm

v – vegetarian, vg – vegan, gf – gluten free, df – dairy free

Popcorn crocodile with cucumber, coconut and green paw paw salad, mango and chili dressing (GF,DF) \$21.5

Prosecco battered farmed barramundi fillet served with fries, local sprout and greens salad, dill and caper sour cream dressing \$29.5

Grilled Tandoori chicken curry with ginger and sultana biriyani, mango raita and toasted cashew nuts (GF) \$23.5

Tiger prawn and lobster roll with shredded cos, chives, fries and truffle mayonnaise (DF) \$23.5

250g Beef burger with onion jam, swiss cheese, seeded mustard mayonnaise served with onion rings and zucchini fries \$29.5

Soba noodle, cucumber and edamame bean salad with radish, green onions, toasted sesame avocado, ginger and lime dressing (DF,V,VG) \$23

Antipasto plate: selection of cured meats, cheeses, pickles, olives and dips served with grilled baguette \$29.5

### **Sides...**

Fries with fennel & juniper salt served with garlic aioli (DF,V) \$9

Garden salad with olive oil and vincotto (GF,DF,VG) \$11.5

Onion rings and zucchini fries with coriander chimichurri and black salt (DF,V) \$9

### **Desserts....**

Chocolate dome with macadamia nuts and raspberry \$16.5

Baked pear and almond tart, with orange, balsamic and red wine ice cream \$18

Coconut crème caramel with steamed pandanus cake, confit pineapple and plantation coconut DF GF \$16.5