

LUNCH MENU

11:30am - 2:00pm

Entree**ceviche of the day (GF, DF)**

your daily dose of zesty ocean vibes with pineapple, coconut and lotus crunch

\$26**pork bao bun**

melt in your mouth pork belly with a crunchy slaw, kimchi mayo in a soft bao bun - an umami hug!

\$26**fried calamari**

crispy, golden squid with sriracha mayo - calamari done right!

\$24**halloumi skewers (GF)**

grilled cheese on a stick- what more could one want in life? served with romesco sauce and crispy papadam

\$24**Mains****fish & chips (DF)**

market fresh fish batter fried with cajun fries

\$28**steak & fries (GF)**

180g Sirloin with fries & mushroom sauce

\$34**risotto of the week (Veg)****\$36****teriyaki chicken skewers (DF)**

grilled chicken skewers, herb rice, peanut sauce & asian salad

\$30**fried chicken burger**

southern style fried free range chicken thigh, cos lettuce, tomato relish, red onion & fries

\$28**market fish (GF)**

fresh fish served with prosecco cream sauce, broccolini, leeks fondant with a zesty lemon on top

\$38

Sides

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| cajun fries | \$12 |
| green salad | \$12 |
| roasted honey glazed carrots | \$12 |

Something Sweet

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| bread & butter pudding toffee sauce & vanilla ice-cream | \$24 |
| black forest entremets (GF) decadent dark chocolate, cherry jam and berry sorbet - a classic with a fancy makeover | \$24 |
| kaffir lime cheesecake zesty lime, creamy cheesecake and ginger nut crunch - topped with a delicious mango gel | \$24 |