

The Menu

Kitchen open
11am to 3pm daily
Order at the
front counter

Lunch

Wagyu Burger

Prime Wagyu beef served on a toasted brioche bun with lettuce, tomato, cheese, caramelised onion jam, garlic aioli and BBQ sauce served with side of chips.

21

Coconut Prawns **DF**

Coconut crumbed prawns with sweet chilli dipping sauce, tossed mesclun salad, dressed with basil mayo served with a side of chips

21

Chicken & Bacon Burger

Grilled local chicken in our special marinade, bacon, lettuce, tomato, cheese on a toasted brioche bun with sweet chilli and garlic aioli, served with side of chips.

20

Battered Barramundi

Tempura battered barramundi served with a tossed mesclun salad drizzled with a light honey mustard dressing with a side of chips.

19

B.L.T (Add Avo +\$2 B.L.A.T)

Bacon, Lettuce, Tomato with a garlic aioli and bbq sauce on a toasted brioche bun served with side of chips.

18

Cajun Spiced Barramundi **DF**

Grilled local cajun spiced barramundi served with a tossed mesclun salad drizzled with a light basil mayo with a side of sweet potato chips. **GF by request**

21

Smashed Avo Burger **v**

Ripe smashed avocado, marinated eggplant, zucchini, tomato, lettuce, on a toasted brioche bun with garlic aioli & honey mustard with a side of chips.

19

Harvest Salad **v GF DF**

Julienne pink lady apple, goats cheese, walnuts, tossed mesclun lettuce, spinach and spanish onion drizzled with a lime and honey balsamic dressing. Top it off with optional toppers below

18

Antipasto Chop **v GF**

Grilled & marinated eggplant, zucchini, capsicum, spanish onion paired with kalamata olives, goats cheese, fetta, parmesan & toasted pine nuts drizzled with homemade basil pesto.

19

Pumpkin Salad **v GF**

Garlic herb roasted pumpkin with fire roasted capsicum, fetta, tossed mesclun lettuce, spanish onion, cherry tomatoes, pine nuts drizzled with a light basil mayo.

19

Salt & Pepper Calamari

Seasoned calamari drizzled with roasted capsicum coulis, garlic aioli, served with a mesclun salad, drizzled with a light honey mustard dressing with a side of chips.

22

Back to the Roots **v GF DF**

Fresh julienne beetroot, goats cheese, chick peas, spanish onion, pecans over mesclun lettuce, dressed with a zingy pomegranate vinaigrette

19

Snacks

Chips **v**

Bowl of hot chips served with tomato & BBQ sauce

8

Sweet Potato Chips **v**

Bowl of sweet potato chips served with basil pesto & sweet chilli sauce

9

Onion Rings **v**

Bowl of onion rings served with lime aioli & bbq sauce

9

Salad Toppers

+ \$4 add Marinated Chicken

+ \$6 add Coconut Prawns

+ \$5 add Calamari

+ \$5 add Jalapeno Poppers

The Notes

IMPORTANT: PLEASE ADVISE GLUTEN FREE MEAL REQUESTS AT TIME OF ORDERING

Advise any other food allergies at time of ordering. All food is prepared in the same area and we will do our best to accomodate where we can.

GF Gluten free by request
V Suitable for vegetarians
DF Dairy Free

GF Note: All chips are not gluten free

The Kids

UNDER 16yrs & OVER 70yrs

Grilled chicken **GF** +\$3 Double chicken

Grilled fish **GF** +\$3 Double fish

Nuggets (6)

Crumbed Fish

Beef & cheese burger **10**

Kids meals with (chips or salad) & iceblock