

Lunch à la carte

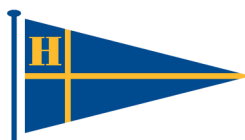
To Start

Entrées

Garlic bread ^v	\$8.5	Garlic bread with pepperoni	\$12.5
Salt and pepper prawns	\$15	Topped with cheese	
With a spicy mayonnaise		Classic Aussie sliders	\$12.5
		Beef patties, cheese, mustard, pickles, beetroot, bacon, tomato sauce in brioche buns	

Sharing Plates

Ocean Plate	\$38	French Plate	\$38
Battered Esperance gummy shark goujons, lemon pepper squid, chilli green lip mussels, chilli prawn and avocado crostinis, crab filoettes, seasoned curly fries, tartare sauce, wasabi mayonnaise		Deep fried camembert with redcurrant jelly, brie and bacon crostinis, cheese and ham mini croissants, cornichons, garlic and parsley hand cut wedges, garlic and chive sour cream, baguette, tapenade, Toulouse sausage, Dijon mustard	
Aussie Plate	\$38	Cheese Board	\$30
Mince beef pies, sausage rolls, mini sausage sizzle, cheese and vegemite scrolls, fish and chips, garlic prawns, tomato sauce and tartare sauce		Vintage cheddar, gorgonzola, double brie, red windsor, quince paste, grapes, caramelized onions, assorted crackers	



Lunch à la carte

Please see our Blackboard for this week's specials

Mains

Mexican zucchini burrito boats ^{V GF} \$23.5

Served on a bed of shredded lettuce, tomato wedges, cucumber, feta and lime dressing

Vegetable fried rice ^{V GF} \$23.5

spring onion, roasted red capsicum, ginger, garlic, asparagus, Pak choy, carrot and soy sauce fried rice with sesame oil and wild rocket

Add chilli prawns +\$5

Chicken breast \$29.5

Rosemary and garlic crumbed chicken with a warm salad of sugar snaps, green capsicum, corn and asparagus finished with garlic and chive Greek yoghurt

Steamed Tasmanian salmon \$30

lightly steamed on a bed of iceberg lettuce, radish, fennel, avocado, wasabi and lemon sour cream

Sticky hoisin pork fillet ^{GF} \$26.5

with sesame rice and steamed pak choy

Chilli crab linguine \$28.5

linguine pasta coated in butter and parsley with crab, tomato, chilli and garlic sauce

Kids Meals

\$10

Cheeseburger

Chicken nuggets

Sausages

Battered or Grilled Fish of the Day

Breaded Calamari

All served with choice of chips or salad

Crumbed Barramundi \$32

Macadamia and lime leaf crumbed saltwater Barramundi with aromatic potatoes, spiced Broccoli and a garlic cream sauce

Fish of the Day MP

Grilled or battered with hand cut chips, garden salad and tartare sauce

Grilled Steak ^{GF}

Cooked to your liking and served with garlic butter hand cut wedges, sautéed mushrooms, whole roasted tomato and creamy peppercorn gravy

Rump (250g) \$27

Sirloin (250g) \$30

Veal Ribeye (350g) \$33

Seafood Platter for one \$30

Grilled fish of the day, prawn skewer, Thai scallops, smoked salmon, chilli green lip mussels, crab rilletes, white anchovies, garden salad, tartare sauce and beer batter chips

Sides

	Sm	Lg
Beer Battered Chips	\$4	\$8.5
Seasoned Curly Fries	\$4	\$8.5
Garden Salad	\$4	\$8.5
Garden Vegetables	\$4	\$8.5

Desserts

Please ask our friendly wait staff for the dessert specials of the day

(V) Vegetarian (GF) Gluten Free (VG) Vegan.

Other choices may be made gluten free upon request, please ask our wait staff.

