

## *Lunch menu*

### **Starters.**

<b>homemade battered wedges g/f d/f</b>	\$7
w/ herb aioli	
<b>homemade G/F nut &amp; grain bread</b>	\$11
w/ 3 house dips	
<b>crispy parsnip and carrot chips g/f d/f</b>	\$8
w/ tomato chutney	

### **High tea.**

<b>moroccan high tea for two</b>	\$32
w/ spiced lamb fillets, meat balls, stuffed vegetables, marinated feta and olives, and a selection of dips.	
<b>fisherman's high tea for two</b>	\$40
w/ tempura prawns, white bait, crumbed whiting, poached chili fish, parsnip chips, coleslaw and homemade tartar sauce.	

### **Light meals.**

<b>sesame crumb whiting g/f d/f</b>	\$12
w/ rocket and roast pumpkin salad and tomato chutney	
<b>double cooked chicken salad d/f</b>	\$12
w/ bacon, crispy lettuce and Caesar style dressing	
<b>red chickpea and vegetable curry g/f d/f</b>	\$12
w/ steamed rice	
<b>grilled haloumi g/f d/f</b>	\$13
w/ semi dried tomato and orange salad	
<b>citrus tempura white bait g/f d/f</b>	\$12
w/asian salad and herb aioli	
<b>tempura tiger prawns g/f d/f</b>	\$14
w/ lemon egg plant dip	
<b>soul bbq chicken wings g/f d/f</b>	\$11
w/ parsnip chips	

### **Mains.**

<b>creamy mushroom risotto</b>	\$13
w/ roast garlic and tomato oil	
<b>sage beef sausage</b>	\$12
w/ caramelized onion and mash potato	
<b>battered fish and chips g/f d/f</b>	\$13
w/ homemade tartare sauce ( <b>grilled option available</b> )	
<b>slow cooked pork hock g/f d/f</b>	\$14
w/ roasted pumpkin and a mild chilli & orange glaze	
<b>braised spiced lamb shank d/f</b>	\$16
w/ fruity cous cous	

**½ chicken** \$14

w/ your choice of

**crispy style w/ sweet chilli and lime dressed salad**

**soul BBQ style w/ parsnip chips**

**roast herb style w/ oven baked potato tossed with mushroom and a red wine reduction**

<b>grass fed sirloin</b>	200g	\$18
	400g	\$24

w/ your choice of

**roast mushroom sauce or red wine jus or lemon and thyme butter.**

**with**

**mash potato or roast potatoes or parsnip chips**

**with**

**seasonal vegetables**

*Also make sure to check our specials board for other daily specials or feel free to ask our wait staff if you're having trouble making up your mind!*

*Made with fresh produce and fresh ideas*

*Thank you for being our guest*

*James and Max*