

LUNCH MENU

*“Ask not what you can do for your country.
Ask what’s for lunch.”*

Orson Welles

A 15% surcharge applies on public holidays

A credit card surcharge applies in all credit transactions

Lunch

served 12 noon – 3pm

(v) vegetarian; (gf) gluten-free; (df) dairy-free; (vegan) vegan

Starters

Pizza bread	12
<i>Select from 3 options:</i>	
Parmesan + confit garlic (v)	
Tomato + basil + mozzarella (v)	
Basil pesto + fetta (v)	
Toasted sour dough + extra virgin olive oil + dukkah (v)	12
Roasted vegetable bruschetta (v)	12
Sand crab, vine-ripened tomato & basil bruschetta (df)	14
Affettati board	28
Smoked cheddar + prosciutto + sopressa + smoked chicken + smoked salmon + antipasto mixed vegetables + white anchovies + baba ganoush + hummus + toasted sour dough	
Pacific oysters	
<i>Select from 3 options:</i>	
natural + lime (gf) (df)	
Kilpatrick (df)	
vodka + fresh tomato (gf) (df)	
	six 24
	twelve 48

Lunch salads

Quinoa, beet & goats cheese salad (v) (gf)	18
Black and white quinoa + roasted beetroot + pumpkin + arugula + stuffed field mushroom + goats cheese	
Caesar salad	20
Baby cos lettuce + parmesan + prosciutto + croutons + white anchovies + poached egg	
add Chicken	26
add Prawn	28
Fresh Tasmanian salmon salad (gf) (df)	28
Grilled salmon + kiwi fruit + pepitas + vine tomatoes + baby spinach + chilli + sumac + spring onion	
Niçoise salad with smoked chicken	26
Asparagus + kalamata olives + chat potato + cherry tomato + soft boiled egg + feta	
Salt & Szechwan pepper spiced calamari (gf)	22
Wombok cabbage + crisp noodles + fried shallots + green mango + macadamia + nam jim sauce + lime wedge	

Lunch mains

Wagyu beef & bacon cheese burger & fries	22
Swiss cheese + bacon + Dijon mustard + gherkins	
Korean spicy, sweet & sour chicken wings	18
Pickled vegetables	
Pulled lamb open focaccia & sweet potato wedges	22
Semi-dried tomatoes + roasted capsicum + olives + baby spinach + feta cheese	
Zucchini, corn & potato rosti (v) (gf)	18
Haloumi + avocado + arugula + dill crème fraîche + capers + salsa verde	
add Smoked salmon	24
Boardwalk fresh mackerel & fries	20
Beer-battered mackerel + garden salad + lemon + tartare Grilled fish, on request	

Lunch pizzas

All pizzas are served with mozzarella & parmesan cheese

Char-grilled vego (v)	20
Grilled vegetables + mushroom + onion + olives + baby spinach + feta + fresh basil + tomato sauce	
Peppers reef & beef	28
Eye fillet + tiger prawns + scallops + crab + salmon + Dijon mornay sauce	
Cajun chicken & bacon	24
Chicken + bacon + fresh pineapple salsa + spicy tomato sauce + sour cream	
Blue cheese, prosciutto & fig	24
Roaring 40s blue + Borgo prosciutto + fresh figs + caramelised onion + arugula + Balsamic reduction	

Lunch sides

Bowl of fries with aioli (v)	9
Fresh garden salad (gf) (v)	9
Seasoned wedges with sour cream & sweet chili (v)	12
Sweet potato wedges with wasabi aioli (v)	12

Lunch desserts

Chef's selection of gourmet sorbets (gf) (df)	12
Vanilla crème caramel (gf) Pistachio praline + Turkish Delight chocolate truffles + Persian fairy floss	16
Layered caramel & nougat log Double cream + caramel cones + peanuts	16
Deconstructed lemon meringue Almond shortbread + blueberry coulis	16
Mums strawberry & lemon cheesecake (vegan) (gf) (df) Macadamia + date + toasted coconut	16
Apple Isle cheese board King Island smoked cheddar, South Cape brie & Roaring 40s blue + dried fruits + quince paste gourmet crackers	28