

LUNCH MENU

*Food is love; love is everything;
therefore food is everything*

Nicholas Redsell, Executive Chef

A 15% surcharge applies on public holidays



Lunch

served 12 noon – 3pm

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

To Share

Sand crab, vine-ripened tomato & basil bruschetta (df) 12

Parmesan & confit garlic bread (v) 12

Warmed sour dough + extra virgin olive oil + dukka (v) 8

add:

cumin spiced hummus 4

whipped chèvre 4

basil pesto 4

baba ganoush 4

garlic & rosemary queen olives 4

Charcuterie board

chicken liver pate + prosciutto + salami + pickled vegetable 22
+ Australian mustard + queen olive + toasted sour dough

Pacific Oysters

Natural + lime , each (gf) (df) 4

kilpatrick, each (df) 4.5

red onion + balsamic mignonette, each (df) (gf) 4.5

Lunch salads

Caesar salad 18
baby cos lettuce + parmesan + bacon + croutons + anchovies

Thai crispy noodle salad (df) 18
crisp noodles + red pepper + fried shallots + cashews

Greek salad (gf)(v) 18
vine ripened tomato + feta + olives + cucumber + balsamic

tailor your salad by adding one of the following:

grilled chicken (gf)	6
beef fillet	6
garlic king prawn (gf)	6
smoked salmon (gf)	8
peppered lamb fillet	8

Lunch mains

Smoked salmon & avocado wrap 18
Spanish onion + pesto aioli + alfalfa sprouts + chips

Salt & Szechwan pepper spiced calamari 18
fresh garden salad + sweet chili sauce + lime

Boardwalk mackerel & chips 20
beer-battered mackerel + garden salad + lemon + tartare
grilled fish, on request 20

Club sandwich 22
smoked turkey + bacon + lettuce + tomato + egg + chips

200gm Rib fillet 25
chips + fresh garden salad + creamy seeded mustard jus

Lunch pizzas

All pizzas are served with mozzarella cheese

Pumpkin (v) chèvre + spinach + caramelized onion + Napoli sauce	20
Fire breather salami + bacon + roasted pepper + jalapeno + chipotle BBQ	20
Smoked salmon capers + Spanish onion + arugula + feta + pesto	20

Lunch sides

Bowl of chips with aioli (v)	9
Rocket & parmesan salad with balsamic vinaigrette (gf) (v)	9
Seasoned wedges with sour cream & sweet chili (v)	12

Lunch desserts

Chef's selection of gourmet sorbets (gf)	12
Sticky orange & date pudding sherry poached wild figs + vanilla ice cream	16
Callebaut Belgian dark chocolate tart glazed cherry + raspberry	16
Grand Marnier macerated strawberries (gf) crème fraîche ice cream + candied orange	16
King Island smoked cheddar, South Cape brie & Igor dolce gorgonzola dried fruits + quince paste + gourmet crackers	20