

# lunch.

11:30 - 2:30

## **GYROS SOUVLAKI (DF)**

*Marinated chicken thigh, tzatziki, cos lettuce, tomato and cucumber salad*  
**\$20**

## **FISH TACOS (GF, DF)**

*Fresh grilled local mackerel, Asian style salad, Kewpie Mayo, chili, coriander, fried shallots and lime cheek*  
**\$22**

## **SPICED CALAMARI SALAD (VO, DFO)**

*Mescaline, mango, avocado, heirloom cherry tomatoes, toasted almonds, red onion and sriracha yoghurt*  
**\$28**

## **CRISPY BATTERED MACKEREL (GFO, DFO)**

*Beer battered fries, garden salad and tartare sauce*  
**\$32**

## **CHICKPEAS AND SWEET CORN FRITTERS STACK (VO, DFO)**

*Smashed avocado, coriander, lime, Sriracha yoghurt, topped with an Asian style salad, fresh herbs and fried chickpeas*  
**\$22**

## **CLASSIC CHEESEBURGER (VGN & DF)**

*Pickled cucumber, American cheese, caramelised onion tomato sauce, American mustard on a toasted Brioche bun*  
**\$29**

## **STEAK SANDWICH (VO, DFO)**

*Tasmanian Cape Grim beef, bacon, American cheese, caramelised onion, pickled cucumber, tomato, rocket, chipotle mayonnaise in a Turkish bread with a side of beer battered chips*  
**\$32**

# snack.

11:30 - 2:30

## **TRIO OF DIPS (VEG, VGN, GF)**

*Beetroot hummus, babaganoush, tzatziki, toasted Turkish bread, house made dukkha and extra virgin olive oil*  
**\$18**

## **BEER BATTERED CHIPS (VGN, DF)**

*Confit garlic aioli and rosemary salt*  
**\$12**

## **FISH TACOS (GF, DF)**

*Fresh grilled local mackerel, Asian style salad, Kewpie Mayo, chili, coriander, fried shallots and lime cheek*  
**\$22**

## **VEGETARIAN SPRING ROLLS (VGN, DF)**

*With sweet chili sauce*  
**\$12**