

# Lunch Menu

15% SURCHARGE APPLIES TO ALL PUBLIC HOLIDAYS  
CREDIT CARD SURCHARGES APPLY TO ALL CREDIT TRANSACTIONS

# Starters

Pizza Bread (V) Confit garlic with fresh basil	12
1/2 Dozen Pacific Oysters Natural Mornay Kilpatrick	24
Seafood Tasting Board (GF on request) Oysters, poached bug & scallops 3 ways	32
Sand Crab Bruschetta Toasted Turkish bread with fresh Roma tomato, Spanish onion, sand crab & basil	14
Baba Ganoush (V) Served with crispy flat bread	12

# Salads

Egyptian Salad (GF) (V) (vegan) Mixed beans, chickpeas, roasted buckwheat & kasha. Served with avocado, tomato & cucumber salsa & dressed with olive oil & balsamic glaze	20
Grilled Salmon & Soba Noodle Salad Grilled Tasmanian salmon served on an Asian style chili & coconut soba noodle with wakame & julienne vegetables— <i>served warm</i>	26
Chicken Caesar Salad (GF on request) Grilled chicken breast, baby cos, prosciutto, parmesan, white anchovies, soft poached egg & croutons	26

# Salads

**Roquette Salad** (vegan on request) (GF) 16  
Baby roquette with fresh pear & blue cheese dressing

**Peppers Garden Salad** (vegan on request) (GF) 12  
Mixed leaves with cucumber, cherry tomato, avocado, Spanish onion, roasted beetroot, capsicum & balsamic dressing

# Burgers & Wraps

**Vegetarian Wrap** (vegan) (DF) 18  
Roasted capsicum, beetroot, sweet potato, tomato, caramelised onion & fresh spinach

**Chicken, Bacon & Swiss Wrap** 22  
Gilled chicken, bacon, lettuce, tomato, aioli & Swiss cheese

**Rib Fillet Burger** 24  
100g rib fillet, bacon, caramelised onion, beetroot relish, Swiss cheese & BBQ sauce

**Croque Madame** 22  
Thick cut toast, Swiss cheese, sliced ham & mustard cream. Served grilled with fresh roquette & a soft poached egg

- ALL MEALS SERVED WITH THE OPTION OF BEER  
BATTER CHIPS OR SWEET POTATO WEDGES -

# Seafood Lunch

Boardwalk Fish & Chips	24
Fresh Spanish mackerel battered or grilled with garden salad, tartar & a lemon wedge	
Salt & Pepper Calamari Salad (GF)	22
With an Asian style slaw & gochujang sauce	
Fish Tacos	24
3 soft tortillas with grilled mackerel, Pico de Gallo & guacamole	

## Pizza

Garlic & Chili Prawn	26
Fresh prawns with Napoli, mozzarella & rocket	
Vegetable & Goat's Cheese (V)	22
Roasted beetroot, sweet potato, caramelised onion, Napoli with toasted pine nuts & goats cheese	
Mediterranean	22
Kalamata olives, salami, mushroom, capsicum, Napoli & mozzarella	

## Sides

Bowl of Chips	9
Served with aioli	
Seasoned Wedges	12
Served with sweet chili & sour cream	
Sweet Potato Wedges	12
Served with wasabi aioli	
Spiced Chat Potatoes	9

# Desserts

Chef's Selection of Sorbets (GF)(DF)	12
Tropical Crème Brûlée (GF) Coconut crème with lemongrass & lime praline	16
Espresso Mousse Served with vanilla foam & a white chocolate & macadamia biscotti crumb	16
Caramelised Pear Served with honey polenta	16
Ice-cream Sandwich Salted caramel ice-cream between toffee oat biscuits, with chocolate sauce & white chocolate shards	16
Apple Isle Cheese Board (GF on request) King Island smoked cheddar, South Cape brie & Roaring 40s blue, dried fruits, quince paste & crackers	28