

Lunch Menu

Starters

Garlic and herb bread	5.50
Turkish bread <u>w</u> coriander chilli pesto and sundried tomato tapenade dips	6.60
Oysters: Natural , Kilpatrick or wasabi and pickled ginger ½ doz	15.90
Antipasto platter of roasted, marinated Mediterranean vegetables, prosciutto, fetta cheese, olives and dips served <u>w</u> grilled Turkish bread	for one 15.00 for two 21.50

Mains

Barramundi fillets lightly beer battered, served <u>w</u> salad, chips and tartare sauce	18.50
250gm grain fed Eye fillet char-grilled <u>w</u> handcut fries, roast tomato and anchovie butter	26.50
Salt and pepper squid, served on salad leaves <u>w</u> lemon wedges and a soy and chilli dipping sauce	17.50
Coconut seafood curry <u>w</u> king prawns, crab, fresh fish, mussels, sea scallops and calamari served on steamed rice	24.50
Portuguese spiced chicken, served on wild mushroom risotto <u>w</u> lime infused yoghurt	21.90
Pasta of the day	22.50
Indian style chicken and king prawn korma served <u>w</u> jasmine rice, raita and a poppadam	22.50
BBQ eye fillet steak sandwich, served on toasted Turkish bread <u>w</u> salad leaves, tomato, onion, vintage cheese and beetroot relish	18.00
Double roasted pork belly, served on braised asian vegetables <u>w</u> crispy noodles	22.40
Chicken fillet burger <u>w</u> bacon, avocado smash, salad and sundried tomato tapenade on a toasted foccacia roll	14.90
Caesar salad <u>w</u> garlic croutons, bacon, shaved aged parmesan, topped <u>w</u> a poached egg	15.50
With chicken: 3.00 extra With king prawns: 5.00 extra	

A bit on the side

Small chips	4.50	Large chips	6.50	Side Salad	10.50
-------------	------	-------------	------	------------	-------