



## *lunch*

### *entrees*

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	¼ doz	½ doz
oysters freshly shucked to order		
natural (GF,LF)	12	22
kilpatrick (GF,LF)	14	24
ciabatta garlic bread (V)		9.5
antipasto garlic bread, olives, sun dried tomato, chives (V)		11
trio of dips, toasted ciabatta bread (V)		12.5
tomato bruschetta, whipped ricotta, balsamic glaze (V)		12
burnt butter and mushroom arancini, salsa verde (V, GF)		13.5
salt and pepper calamari (LF)		15
fish tacos and cilantro coleslaw		14.5
sweet and sour pork tacos		14
chicken and mushroom dumplings, asian salad and charred lime, ponzu dressing (LF)		14.5/21.5
chorizo croquettes, micro salad (GF)		14

### *mains*

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mushroom risotto, rocket, parmesan salad (V, GF)	27
potato gnocchi, spinach, edamame, mushroom, shaved parmesan (V)	29
slow cooked vegetarian chilli with rice (V, GF, LF)	26
seafood linguini, garlic, chilli, ginger and olive oil (LF, GFA)	34
beer battered whiting fillet, steak fries, garden salad, tartare sauce	22.5
greek chicken fettucine (GFA)	32
dukkah crusted chicken breast, sweet potato puree, steamed greens (GF)	35
barbeque steak sandwich, fries	23.5
traditional pasta bolognese, parmesan cheese	23.5
warm cajun lamb salad, spinach, mint, tomato, onion, pomegranate, fetta, pine nuts (GF)	36

### *pizzas*

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gourmet margherita – napoli, cherry tomato, fresh basil mozzarella cheese (v)	19.5
greek vegetarian – napoli, roquette, red peppers, artichokes, olives, basil, fetta (v)	21
smoked ham, pineapple, napoli, mozzarella cheese	22.5
basil pesto chicken – chicken, onion, spinach, basil pesto	23.5
spiced lamb – lamb, onion, tomato, capsicum, mint, coriander, yoghurt	24.5

### *sides*

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steak fries with garlic aioli (V, LF)	9
wedges, sweet chilli, sour cream (V)	9
chimichurri potatoes (V, GF, LF)	9
mixed steamed greens (V, GF, LF)	9
mushrooms sautéed in garlic and herb butter (V, GF)	9
bean and cous cous salad (V, LF)	9