



RESTAURANT & BAR

## LUNCH MENU

### Mains

**PESTO LOAF (V)**..... \$10.50

With garlic butter and mandarin infused olive oil

**TEX-MEX CHOOK SALAD (GF)** ..... \$16.50

Served with chipotle mayo, cashew nuts, cucumber and cherry tomatoes

**SQUID**..... \$18.50

Salt and pepper crispy tentacles with sweet chilli sauce

**BET SALAD (V/DF)**..... \$16.50

Beetroot and tahini hummus, crispy chickpeas, garden greens, coconut and almonds

**LAMB MEATBALLS (GF)**..... \$18.50

Minced lamb balls, pickled baby onions, coriander and mint drizzle, with garden greens

**FIG BEER BATTERED FISH AND CHIPS**..... \$28.50

Served with beer battered chips, garden greens, tartare and tomato sauce

**ROAST VEGETABLE SANDWICH**..... \$22.50

Roasted kumara, eggplant, capsicum, onion, feta cheese with potato chips

**MARINARA (V)**..... \$26.00

Fresh fettuccine pasta, tomato, spinach, kaffir lime and parmesan cheese

With prawns..... \$30.50

**PASANDA (GFO/DF)**..... \$29.50

Almond based creamy chicken curry, with steamed rice, pappadam and mango chutney

### Sweets

**SEASONAL FRESH FRUIT SALAD (DF/GF/N/V)**..... \$12.50

**SWEET NACHOS** ..... \$13.50

Saffron mascarpone cream, berry compote and blueberry sugar

**ORANGE AND ALMOND CAKE (GF/DF)** ..... \$14.50

With plum sauce and raspberry crumb

**FIGS SUNDAE** ..... \$12.50

Vanilla ice cream with chocolate sauce

Please advise your wait staff if you have any dietary requirements

(DF) – Dairy Free (GF) – Gluten Free  
(DFO) – Dairy Free Option (GFO) – Gluten Free Option  
(V) – Vegetarian (VG) – Vegan (H) – Halal (N) – Nut Free

