

# \$20 LUNCH MENU

## EARLY WEEK SPECIAL! \$15 MONDAY- WEDNESDAY

INCLUDES A SCHOONER OF HOUSE BEER OR CIDER; OR A GLASS OF LINDEMAN'S  
HENRY'S SONS WHITE, RED OR SPARKLING; OR A SOFT DRINK OR JUICE

## BURGERS

**ALL OUR BURGERS ARE SERVED WITH FRIES AND SEASONED WITH OUR SECRET HERBS AND SPICES!**

Gluten free and vegan friendly buns are available for an additional \$2 or have your burger wrapped in iceberg lettuce at no extra cost.

### FRIED BURRITO

Spicy fried chicken layered with our refried beans, red capsicum, coriander, shredded cheese and rice. Wrapped in a flour tortilla and deep fried. Served with salsa and sour cream.

### KIMCHI BURGER (G+) (D+)

MSA graded Black Angus beef patty layered with shredded pulled pork topped with cheese, butter lettuce and kimchi.

### AMERICAN CHEESEBURGER (G+)

MSA certified black Angus beef patty, lettuce, tomato, cheese, pickles, ketchup and mustard.

### FRIED CHICKEN BURGER (G+)

Crispy buttermilk battered chicken thigh with jalapeño pepper coleslaw and dijonnaise.

### BEEF, APPLE & BEETROOT BURGER (G+) (D+)

Grass-fed Australian MSA certified black Angus beef, apple, fennel and rosemary patty, oozing with Victorian Brie, topped with wild rocket, house made beetroot chutney, and an apple cider dressing.

### ZUCCHINI & MACADAMIA BURGER (V) (V+) (N) (G+)

A handmade zucchini and macadamia nut patty served with oozing melted Brie cheese, tomato, cos lettuce and house made beetroot chutney.

\* Can be made vegan by replacing bun and removing cheese and chutney

## BITS 'N' BOBS

### MEXICAN PULLED BEEF TACOS

Four soft shell tacos with pulled beef, salsa guacamole and sour cream. Served with a side of fries.

### FRIED CHICKEN

Juicy fried chicken served with mac'n'cheese, jalapenos, corn bread and pickles.

### CINNAMON CALAMARI (G) (D+)

Our signature shallow fried cinnamon calamari. Served with balsamic radicchio and potato salad.

### CHICKEN POUTINE

Our secret herbs and spiced fries topped with spicy shredded chicken, gravy, crumbed cheese curds and spring onions. Served with a side of jalapeño cornbread.

### GRASS-FED BEEF PIE

Tender slow cooked grass-fed Australian beef in our house made Cabernet Merlot and onion gravy. Served with fries and gravy.

### FISH 'N' CHIPS (G) (D+)

New Zealand Blue Whiting coated in a rosemary and ginger beer batter. Served with a side of fries and tartare sauce.

### 200G AGED BLACK ANGUS RUMP STEAK (G) (D+)

Australian grass-fed MSA certified Angus rump steak, cooked medium-rare and served with fries and mixed leaf salad. With your choice of condiment:

• Peppercorn • Mushroom • Bernaise • Gravy

## CHICKEN WINGS & FRIES

12 chicken wings served with fries. Choose from one of the following flavours:

### BUFFALO

Sautéed in a traditional Buffalo sauce served with a house made blue cheese sauce and celery sticks on the side.

### KANSAS CITY SMOKY BBQ

Sautéed in a house made smoky Jim Beam BBQ sauce and served with a fresh lemon wedge.

## SALADS

### MIAMI JERK CHICKEN SALAD (N) (G) (D)

Marinated and roasted chicken breast atop a bed of pineapple vinaigrette dressed cos lettuce and baby spinach with char-roasted red capsicum, red onion, char-grilled pineapple and toasted almonds.

\* Can be made vegetarian by replacing chicken with pan fried halloumi.

### TURKEY CAESAR SALAD (G+)

Cos lettuce tossed with turkey breast, gluten free bacon, crains, croutons and our special cranberry Caesar dressing topped with a soft poached egg and shaved parmesan.

### PEARL COUS COUS, HALLOUMI, BLACK RICE & ROASTED VEGETABLE SALAD (V) (V+) (D+)

Grilled halloumi, char-grilled red capsicum, zucchini ribbons, cherry tomatoes, beetroot, roasted pumpkin, crains and marinated goats cheese tossed with pearl cous cous, black rice and fresh basil, with hummus dressing.

(V) Vegetarian (V+) Can be made vegan (G) Gluten free (G+) Can be made gluten free (s) Contains soy (N) Contains nuts (D) Dairy free (D+) Can be made dairy free

All fried gluten free items are cooked in their very own fryers, however please note we have a shared kitchen so cross contamination may occur. All our dishes may contain traces of soy, gluten and nuts.

