

\$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 homemade spicy tomato sauce.

KIMCHI BURGER (G+) (D+)

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

HOME STYLE CHEESEBURGER (G+)

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

DOUBLE FRIED CHICKEN BURGER (G+)

Two crispy buttermilk battered chicken thighs with jalapeño pepper coleslaw and dijonaise.

BEEF, APPLE AND BEETROOT BURGER (G+) (D+)

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

ZUCCHINI AND 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

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

SALADS

TURKEY CAESAR SALAD (G+)

Cos lettuce tossed with gluten free bacon, turkey breast, craisins, 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, craisins 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.

