

\$28 LUNCH MENU

INCLUDES A POT OF HOUSE BEER OR CIDER; GLASS OF HOUSE WINE; NON-ALCOHOLIC BEER OR WINE; SOFT DRINK OR JUICE.

CHICKEN

NAKED SCHNITZ 'N' FRIES (G)

A FREE RANGE, HORMONE FREE CHICKEN BREAST BREADED WITH CORNFLAKES, SERVED WITH GRAVY, OUR SIGNATURE SECRET SEASONED FRIES AND SALAD.

PARMA 'N' FRIES (G)

A FREE RANGE, HORMONE FREE CHICKEN BREAST BREADED WITH CORNFLAKES, TOPPED WITH A HOME MADE NAPOLI SAUCE AND MOZZARELLA. SERVED WITH OUR SIGNATURE SECRET SEASONED FRIES AND SALAD.

FISH

FISH 'N' CHIPS (G)

NEW ZEALAND BLUE WHITING COATED IN A ROSEMARY AND GINGER BEER BATTER. SERVED WITH OUR SIGNATURE SECRET SEASONED FRIES, SALAD AND TARTARE SAUCE.

SALAD

CHOPPED SALAD WITH STEAK (G)

COS LETTUCE, CHERRY TOMATOES, RED ONION, HARD BOILED EGG, BACON, BLUE CHEESE, CUCUMBER, HONEY MUSTARD DRESSING WITH TENDER PIECES OF AUSTRALIAN GRASS-FED MSA CERTIFIED SCOTCH FILLET.

MEXICAN POKE SALAD WITH POPCORN CHICKEN

A SALAD MIX IN A POBLANO VINAIGRETTE SURROUNDED BY BLACK BEANS, TOMATO SALSA, PICO VERDE, AVOCADO, REFRIED BEANS WITH JALAPEÑO CREMA AND CORN TORTILLA CHIPS.

*VEGAN (V+) OPTION AVAILABLE

FREEKEH AND BLACK RICE VEGETABLE SALAD WITH HALLOUMI (V) (N)

A BED OF FREEKEH AND WILD BLACK RICE MIXED WITH ROASTED PUMPKIN, ZUCCHINI, RED ONION, TOASTED PEPITAS, ALMONDS, CURRANTS, HONEY MUSTARD DRESSING, NATURAL YOGHURT AND PICO VERDE.

* VEGAN OPTION (V+) AVAILABLE

MEAT

200G AGED BLACK ANGUS RUMP STEAK (G)

AUSTRALIAN ANGUS RUMP STEAK SERVED WITH FRIES, MIXED LEAF SALAD AND PEPPERCORN SAUCE.

300G CHAR-GRILLED PORK SCOTCH (G)

PORK SCOTCH FILLET CHAR-GRILLED AND SERVED WITH BEETROOT CHUTNEY, OUR SECRET SEASONED FRIES, MIXED LEAF SALAD AND MUSHROOM SAUCE:

BURGERS

ALL OUR BURGERS ARE SERVED WITH OUR SECRET SEASONED FRIES.

CHANGE TO GLUTEN FREE/DAIRY FREE BUN FOR \$2 EXTRA. OR HAVE YOUR BURGER WRAPPED IN ICEBERG LETUCE FOR NO EXTRA CHARGE

AMERICAN BACON CHEESEBURGER

A BLACK ANGUS BEEF PATTY WITH BACON, LETTUCE, TOMATO, CHEESE, PICKLES, AMERICAN MUSTARD AND OUR SPECIAL SAUCE ON A TOASTED BURGER BUN.

MAKE IT A DOUBLE PATTY FOR \$4 EXTRA.

PHILLY CHEESE STEAK SANDWICH

OUR SIGNATURE PHILLY CHEESE STEAK SANDWICH HAS MSA CERTIFIED SCOTCH FILLET TOSSED IN ONION JAM ON A TOASTED CHARCOAL ROLL WITH AMERICAN MUSTARD AND AMERICAN CHEESY SAUCE.

BUTTERMILK FRIED CHICKEN BURGER

A CRISPY BUTTERMILK BATTERED CHICKEN THIGH WITH JALAPEÑO PEPPER COLESLAW AND CHIPOTLE MAYO ON A TOASTED CHARCOAL BUN.

MAKE IT A DOUBLE PATTY FOR \$4 EXTRA.

VEGGIE GARDEN BURGER (V)

A VEGGIE PATTIE WITH CHEESE, LETTUCE, TOMATO, OUR HOME-MADE BEETROOT CHUTNEY, AND VEGAN MAYO ON A TOASTED VEGAN FRIENDLY BEETROOT BUN. SERVED WITH OUR SECRET SEASONED FRIES.

* VEGAN OPTION AVAILABLE REPLACE CHEESE WITH VEGAN CHEESE. NO EXTRA CHARGE.

\$28 LUNCH MENU

INCLUDING A DRINK

AVAILABLE MONDAY - FRIDAY
'TIL 3PM

(V) VEGETARIAN (V+) VEGAN (G) GLUTEN FREE (N) CONTAINS NUTS

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.