



LUNCH MENU

LUNCH SERVED DAILY 11.30am – 2.00pm | DINE IN & TAKE AWAY

starters & sharing

- (v) garlic bread \$5
- (v) beer battered chips with gravy \$6
- (v) wedges with sour cream & sweet chilli sauce \$8
- (v) warm oven-baked ciabatta served with tzatziki, roasted capsicum dip & balsamic with olive oil \$8
- (v) ploughmans platter for 2 with bread, pretzel, vintage cheddar, olives, chutney, light grain mustard, egg & gherkin \$15

mains

- chicken schnitzel or roast lamb wrap filled with fresh salad \$10
- marinated grilled chicken salad with mesculin, roasted capsicum, cucumber & peanuts \$10
- smoked salmon baguette with capers, spanish onion & dill cream sauce served with potato crisps \$10
- calamari salad with mesculin, coconut, mandarin, crunchy chats & lime aioli \$10
- traditional spaghetti bolognese served with warm bread \$10
- steak sandwich with tomato, lettuce & home-made onion jam served with chips \$10
- (v) green thai curry served with rice \$10 add chicken \$12
- (v) fresh asian vegetable stir-fry with hokkien noodles \$10 add crispy pork \$12
- (v) risotto of the day \$12
- sizzling thai beef with an asian salad of mango, capsicum, carrots & bean sprouts with a coconut & coriander dressing \$12
- barramundi served three ways- beer battered with chips & salad \$12 grilled or salt'n'pepper crusted with chats & salad \$12
- tandoori chicken fillet marinated & served with rice & pappadam with tzatziki & mango chutney \$12
- chicken linguini with mushrooms & bacon in a creamy white wine sauce \$13
- brewhouse-made beef burger with egg, bacon, lettuce, cheese, tomato, pineapple, beetroot & onion served with chips \$14
- steak 'n' stout pie served with mash potato and mushy peas \$13

grills

- bangers 'n' mash with gravy \$12
- peri peri chicken served with chats & salad \$13
- full rack bbq pork ribs served with chat potatoes & salad \$15
- 200g eye fillet served with chips & salad \$16
- 300g rump steak served with chips & salad \$16
- sauces mushroom pepper dianne gravy bbq tomato

house-made desserts

- traditional apple crumble with cream \$5
- cheesecake of the day \$6
- sticky date pudding with warm caramel sauce \$6
- individual chocolate self saucing pudding \$7
- coffees** cappuccino latte flat white \$4
- espresso tea hot chocolate \$4

