

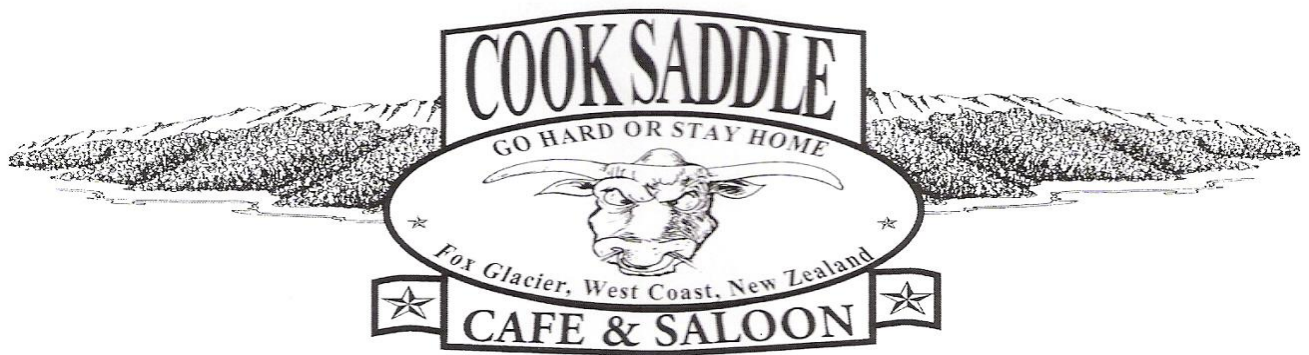
## \*\* LUNCH & EVENING MEALS \*\*

<b>Garlic &amp; Herb Bread</b> *GF - 4 pieces of lightly toasted baguette	<b>\$12</b>
<b>Ciabatta &amp; Spreads</b> *GF – Sweet chilli dip, sun-dried tomato pesto & balsamic reduction	<b>\$18</b>
<b>Spicy Chicken Nibbles</b> *GF - Crispy coated, served	<b>\$13</b>
on a light bed of lettuce with tangy sweet & sour sauce	<b>\$23</b>
	- 4-5 nibbles
	- 10-12 nibbles
<b>Vegetarian Soup</b> – Tomato, vegetable and bean served with a piece of garlic bread	<b>\$10</b>
<b>Seafood Chowder</b> – with a piece of ciabatta bread & butter	<b>\$14</b>
<b>Calamari</b> – 6 Salt & pepper squid with seasonal salad greens and dipping sauce	<b>\$18</b>
<b>Pork Spare Ribs</b> *GF - One of our most famous dishes, slow	<b>\$18</b>
	- 2 doubles
cooked then glazed with our home-made tasty BBQ style sauce	<b>\$30</b>
	- 4 doubles
	- 2 with fries & slaw
<b>Roast Pumpkin Salad</b> *GF - Mesculan lettuce, roasted red peppers, red onion, feta cheese and a cranberry-seed mix with a balsamic reduction	<b>\$18</b>
<b>Caesar Salad</b> - Lettuce, bacon, red onion, parmesan, croutons, egg & Caesar dressing	<b>\$21</b>
	- Add grilled chicken
	<b>\$26</b>
<b>Bangers &amp; Mash</b> – Venison, port & plum sausages, mashed potato, roast tomato &	



**\*GF = Ask for gluten free**





onion gravy	<b>\$20</b>
<b>Battered Hoki Fillets &amp; Fries</b> - With lemon & house-made tartare sauce	<b>\$15</b>
<b>Gourmet Burgers</b> - Lettuce, tomato, onion, cheese & aioli in a ciabatta bun with fries	<b>\$23</b>
- Grilled chicken with plum sauce <b>or</b> - 150gm Rump steak & mushroom sauce	
<b>Spinach &amp; Ricotta Cannelloni</b> – Oven baked served with a side salad	<b>\$26</b>



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