

\$20 LUNCH MENU

INCLUDES A MAIN + HOUSE DRINK | MON - SAT 11AM TO 3PM

YOUR CHOICE OF 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.

UPGRADE
YOUR DRINK
FROM HOUSE
TO PREMIUM
FOR AN
EXTRA \$4.

BITS 'N' BOBS

CHICKEN POUTINE

Our secret herbs and spiced fries topped with spicy shredded chicken, gravy, crumbed cheese curds and spring onions.

GRASS-FED BEEF MEAT PIE

Tender slow cooked grass-fed beef in our house made Australian bush pepper, 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, salad and tartare sauce.

200G AGED BLACK ANGUS RUMP STEAK (G)

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

CONDIMENTS (ALL GLUTEN FREE)

Peppercorn | Mushroom | Bernaise | Red Wine Jus

BURGERS

All served with a side of fries with our secret seasoning. Gluten free and vegan friendly burger 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.

AMERICAN CHEESEBURGER (G+)

MSA certified Black Angus beef patty, topped with lettuce, tomato, cheese, pickles, ketchup and mustard.

FRIED CHICKEN BURGER (G+)

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

BEEF, APPLE AND BEETROOT BURGER (G+)

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

ZUCCHINI AND MACADAMIA BURGER

(V) (V+) (N) (G+) (D+)

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

* Can be made vegan by replacing bun and removing cheese.

SALADS

CHICKEN CAESAR SALAD (G+)(D+)

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

*Can be made gluten free without croutons.

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.

PORK BELLY SALAD (G) (D+)

Slow roasted pork belly pieces with crispy crackling tossed through wild rocket, fresh apple, grilled pineapple pieces with our green apple and honey cider dressing.

ENJOY ANY OF THE BELOW DESSERTS WITH TEA OR COFFEE FOR ONLY \$9 EXTRA

SILKY MILK CHOCOLATE GANACHE (V) (G)

A silky milk chocolate and crème fraîche ganache, topped with a freshly made Cointreau Chantilly cream.

ETON MESS (V) (G)

Meringue, fresh berries, raspberry sorbet, topped with honeycomb.

(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 can occur. All our dishes may contain traces of soy, gluten and nuts



BANK_LUNCH_220318

UPGRADE
YOUR DRINK
FROM HOUSE
TO PREMIUM
FOR AN
EXTRA \$4.

PREMIUM SELECTION

WINE SELECTION

Penfolds Max's Shiraz 2015
Abel Tempest Pinot Noir 2015
Seppelt The Drives Shiraz 2016
Run Riot Sauvignon Blanc 2016
Truvee Pinot Gris 2016

BEER & CIDER SELECTION

Thunder Road Pacific Ale - On Tap
Dos Blockos Pale Ale - Bottled
Somersby Pear Cider - Bottled