

\$22 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

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 jus.

FISH 'N' CHIPS (G)

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.

REGULAR CLASSIC PARMA (G)

Topped with a house made Napoli sauce and mozzarella. Served with a side of fries.

CONDIMENTS (ALL GLUTEN FREE)

Peppercorn | Mushroom | Bernaise | Red Wine Jus

BURGERS

Served with fries and seasoned with our secret herbs and spices!

Gluten free, vegan buns are available for an additional \$2.
Alternatively have your burger wrapped in iceberg lettuce at no extra cost.

PHILLY CHEESE STEAK SANDWICH

Grass fed MSA scotch fillet tossed in onion jam on a toasted brioche roll with yellow mustard and American cheesy sauce.

"NONNA'S" MEATBALL SANDWICH

Beef & pork meatballs with Napoli sauce in a toasted brioche roll with Swiss and parmesan cheeses, red onion, lettuce, tomato and aioli.

PUMPKIN AND LENTIL BURGER (V)

A homemade roasted pumpkin and lentil patty, vegan red Leicester cheese, mushrooms, lettuce, tomato, fried onion straws and vegan aioli.

AMERICAN CHEESEBURGER

MSA certified Black Angus beef patty, topped with lettuce, tomato, cheese, pickles and special sauce.

FRIED CHICKEN BURGER

Crispy buttermilk battered chicken thigh with jalapeño pepper coleslaw and chipotle mayo.

BEEF, APPLE AND BEETROOT BURGER

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)

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 removing cheese.

SUMMER SALADS

ROQUETTE, APPLE AND PINEAPPLE SALAD (G)

Wild rocket, fresh apple, grilled pineapple pieces with our green apple and honey cider dressing.

MEXICAN POKE SALAD (G)(V)

Salad mix tossed in a poblano vinaigrette surrounded by black beans, tomato salsa, pico verde, avocado, refried beans with jalapeño crema and corn tortilla chips.

BEETROOT AND PEAR SALAD (G)(V)

A bed of mixed leaf salad tossed with a honey-mustard dressing, roasted purple and golden beetroot with fresh and poached pear, goat's cheese, toasted pepitas and capers.

FREEKEH AND VEGETABLE SALAD (V)

Freekeh mixed with roasted pumpkin, zucchini, red onion, toasted pepitas, almonds, currants, honey mustard dressing, natural yoghurt and pico verde.

PABLO SALAD (G)(V)

Mixed leaf salad, carrot, red capsicum, fried shallots and cucumber with a poblano vinaigrette.

PEARL COUS COUS, BLACK RICE AND ROASTED VEGETABLE SALAD (V)

Char-grilled red capsicum, zucchini ribbons, cherry tomatoes, beetroot, roasted pumpkin, raisins and marinated goat's cheese tossed with pearl cous cous, black rice and fresh basil, with hummus dressing.

BANK CAESAR SALAD

Cos lettuce tossed with bacon, raisins, croutons and our special cranberry Caesar dressing topped with a soft poached egg and shaved parmesan.

ADD A PROTEIN TO YOUR SALAD

CHOOSE FROM ONE OF THE BELOW OPTIONS

ROASTED PORK BELLY

MEXICAN CHILLI CHICKEN

HONEY AND CHILLI PAN-SEARED SALMON

OVEN ROASTED, SHREDDED TURKEY

CHARGRILLED CHICKEN BREAST

POPCORN CHICKEN

PAN-SEARED HALOUMI

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.