

LUNCH MENU

SMALL PLATES

HOMEMADE ZUCCHINI AND CORN FRITTERS \$16

served with sweet chilli and aioli sauce

VGN

HOMEMADE ARANCINI BALLS \$16.5

with vegan feta, mushrooms and broccoli and Romesco sauce (4)

VGN

TOMATO AND BUFFALO MOZARELLA SALAD \$16

with basil and balsamic vinegar

V

HOUSE CHARCUTERIE \$22

with pickled vegetables, olives and bread

DIPS TO SHARE WITH FLATBREAD AND CRISPY PITA \$22

VGNO | King's Eggplant VGN | Hummus VGN | Tzatziki V

SLIDERS

VEGAN SLIDERS \$17.5

vegan patty, lettuce, tomato, beetroot, char grilled red peppers and vegan feta

(add chips \$5)

VGN | GFO

BEEF SLIDERS \$17.5

lettuce, tomato, onion, beetroot, bacon, cheese, pickles, aioli

(add chips \$5)

GFO

TOASTED SANDWICHES

SMALL TOASTIE \$12.5

CLUB TOASTIE \$16.5

cheese or vegan cheese | ham or tuna | tomato

(add chips \$5)

GFO

add ons:

jalapeno \$1 | sauerkraut \$1.5 | spinach \$1.5

SALADS

CHICKEN CEASAR SALAD \$19

grilled chicken breast, bacon, lettuce, shaved parmesan, croutons, Caesar dressing

GF

NICOISE SALAD \$18

tuna, beans, egg, olives, potatoes, lettuce, tomato, citrus dressing

GF

GREEK SALAD \$18

cucumber, tomato, capsicum, red onion, olives and feta with a lemon vinaigrette

VGNO | GF (vegan feta available)

SIDES \$12

GARDEN SALAD | CHIPS | SEASONAL VEGETABLES

VGN | GF

LUNCH MENU

LARGE PLATES

CHICKEN CLUB SANDWICH **\$21.5**

grilled chicken breast, bacon, mayonnaise, lettuce, tomato with toasted bread served with chips

GFO

VEGAN CLUB SANDWICH **\$21.5**

sliced beetroot, vegan feta, lettuce, avocado, tomato, hummus, cucumber, red capsicum with toasted bread served with chips

VGN | GFO

EGGPLANT AND TOMATO PENNE **\$21**

braised eggplant, olives and capsicum in a Napoli sauce

VGN

PANKO CRUMBED FISH OF THE DAY **\$21**

Panko crumbed fish fillet served with chips, garden salad and tartare Sauce

MINUTE STEAK **\$27**

130G Scotch Fillet Steak with chips, garden salad and mushroom sauce

GFO

FISH OF THE DAY **\$32**

with potatoes, salad, lemon & mixed herb dressing

GF

CHEESE PLATTER **\$24**

double brie, goat chèvre and blue cheese served with breads, assorted dried fruits and nuts

V | GFO

LOUKOUMADES DONUTS **\$16**

glazed with maple, star anise and cinnamon served with vanilla ice cream

VGNO

TRIO OF SORBETS **\$15**

lemon, mango and strawberry

VGN | GF

PANNA COTTA **\$16**

honey and raspberry

V | GF

DESSERTS

