

Sample Seasonal Lunch Menu

Marinated Pulled Beef Focaccia \$22.50

Finely pulled beef, grilled eggplant and capsicum, caramelized balsamic onion, tomato, shredded tasty lettuce and a homemade relish layered on a local made Focaccia roll and lightly toasted. Served with an Asian noodle salad and oven roasted sidewinder fries

Infused Chicken Focaccia \$22.50

Lightly infused poached chicken, grilled zucchini, Spanish onion, fresh tomato, shredded mozzarella, lettuce and a homemade mayo served inside a local made Panini roll. Served with an Asian noodle salad and oven roasted sidewinder fries

Pull-Apart Chicken & Char Grilled Veggie Tortilla Stack \$22.50

Marinated pulled chicken with tomato, zucchini, eggplant, capsicum, Spanish onion and cheddar/mozzarella cheese blend with a sweet balsamic reduction. Served with an Asian noodle salad and oven roasted sidewinder fries

Oven Baked Battered Hoki (fish) Focaccia \$22.50

With grilled zucchini, Spanish onion, tomato, shredded mozzarella, lettuce and a homemade mayo served inside a local made Panini roll. Served with an Asian noodle salad and oven roasted sidewinder fries

Moussaka \$22.50

Fresh garden picked eggplant lightly grilled, Greek style beef mince with tomato, Spanish onion and seasoning with a cheesy b chamel sauce

Vegetarian Lasagne \$22.50

Fresh garden picked eggplant, capsicum, zucchini and sweet potato layered with a tomato and butter bean sauce with a cheesy b chamel sauce

Dips of the Day \$13.50

Balsamic/oil, homemade Dukkah plus 2 x Dips served with Bread & Crackers

Cheese Board \$17.50

With 2 x Cheeses, 1 x Dip, Dried Fruit, Fruit Paste, Grissini and Bread & Crackers

Grazing Board for Two \$36.00

Chefs Choice: Comes with Dips, Buffalo Wings, Cheeses, Pat , Terrine, Fruits and a variety of tasty bits and pieces. Accompanied with crackers & locally made bread.

Ask us about our delicious desserts available

