



# LUNCH MENU

## BURGER RANGE

All burgers are served on a lightly toasted milk bun with seasoned fries.

### ORIGINAL BEEF BURGER 14<sup>95</sup>

Flame grilled Angus beef patty served with lettuce, tomato, onion, pickles, American cheese, finished with tomato relish and aioli

### LOADED BEEF BURGER 19<sup>95</sup>

Flame grilled Angus beef patty served with lettuce, tomato, pickles, American cheese, bacon, spanish onion, beetroot and fried egg, finished with tomato relish and aioli

### AMERICAN DOUBLE CHEESEBURGER 20<sup>95</sup>

2 flame grilled Angus beef patties, double cheese, white onions, pickles tomato sauce and mustard aioli

### SMOKE HOUSE BURGER 17<sup>95</sup>

Smokey flame grilled Angus beef patty served with onion rings, maple glazed bacon, pickles, American cheese, finished with smokey mustard aioli and tomato relish

### VEGORAMA (V) 16<sup>95</sup>

Shredded mushroom meat, roasted capsicum, halloumi, baby spinach, finished with aioli and tomato relish

### DOWN SOUTH 16<sup>95</sup>

Chicken breast in a crisp southern spiced coating, pickled cucumber, American cheese, mixed lettuce, and zesty aioli

### ORIGINAL CHICKEN BURGER 15<sup>95</sup>

Flame grilled chicken breast in our signature basting, served with lettuce, tomato, onion, American cheese, finished with sweet chilli aioli.

Peri peri option available

### ADD RIBS TO YOUR BURGER 18<sup>95</sup>

Add 300g of your choice of ribs

## MAKE IT BIGGER

BEEF PATTY	6 <sup>95</sup>	BACON	3	CHICKEN	9 <sup>95</sup>
HALLOUMI	5	ONION RINGS	3	EGG	2
BEETROOT	2	AMERICAN CHEESE	2		

## SALADS

### GARDEN (V) 13<sup>95</sup>

Fresh greens tossed with our house-made dressing

### GREEK (GF) (V) 16<sup>95</sup>

Cucumber, tomato, olives, feta and spanish onion, coated in an oregano and lemon vinaigrette

### ROCKET & PEAR (GF) (V) 15<sup>95</sup>

Fresh pear, roasted walnuts, parmesan, spanish onion and red wine vinaigrette with a balsamic glaze

### PUMPKIN (V) 16<sup>95</sup>

Roasted pumpkin, quinoa, red onion, feta, mixed leaves, vinaigrette, pepitas and balsamic glaze

## LIGHT MEALS

### LAMB RIBLETS 17<sup>95</sup>

250gr Rosemary salted lamb ribs fried golden, served with tzatziki and lemon

### CHILLI GARLIC PRAWNS 19<sup>95</sup>

Chilli and garlic prawns, sautéed in Napoli sauce, served with toasted sourdough

### POPCORN PRAWN 19<sup>95</sup>

Crispy prawn pieces with a spicy sriracha aioli, served with chilli and lemon

### CHICKEN SCHNITZEL 19<sup>95</sup>

Chicken breast lightly crumbed in house, served with seasoned fries, garden salad, lemon and your choice of sauce

### 250G CHICKEN RIBS 17<sup>95</sup>

Tossed in your choice of sauce served with coleslaw and seasoned fries

### FISH & CHIPS 17<sup>95</sup>

Crispy battered flat head fillets, seasoned fries, garden salad and tartare

### CALAMARI (GFA) 16<sup>95</sup>

Lemon pepper crumbed calamari, served with seasoned fries

### GAMBERI PASTA 24<sup>95</sup>

Fettuccine, prawns, Spanish onion, garlic, chilli, cherry tomatoes, house made sun-dried paste, finished with basil and rocket

### 220G RUMP MB2+ Riverina, NSW (Grain-fed) 23<sup>95</sup>

Juicy rump steak cooked to your liking, served with seasoned fries, coleslaw and your choice of sauce

### ENTRÉE PLATTER 45<sup>95</sup>

Traditional bruschetta, lemon pepper calamari, sticky pork belly, chicken ribs and Halloumi fries



### CAESAR 14<sup>95</sup>

Cos lettuce, crisp bacon, garlic croutons, parmesan and hard boiled egg, coated in traditional caesar dressing

## SALAD TOPPERS

### GARLIC PRAWNS 9<sup>95</sup> BASTED CHICKEN BREAST 9<sup>95</sup>

### HALLOUMI 7<sup>95</sup> LEMON PEPPER CALAMARI 7<sup>95</sup>

### 200G GRAIN FED RUMP 19<sup>95</sup> CAJUN BUTTER BUG 17<sup>95</sup>