



# LUNCH MENU

## BURGER RANGE

All burgers are served on a lightly toasted roll 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

**SMOKE HOUSE BURGER** 16<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

**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

**DOWN SOUTH** 16<sup>95</sup>  
Chicken breast in a crisp southern spiced coating, pickled cucumber, mixed lettuce, and zesty aioli

**PORK BELLY** 15<sup>95</sup>  
Sticky marinated pork belly served with crispy fried onions, coleslaw and a zesty aioli

**VEGORAMA** 14<sup>95</sup>  
Mushroom, roasted capsicum, halloumi, baby spinach, finished with aioli and tomato relish

### MAKE IT BIGGER

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

## 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)** 14<sup>95</sup>  
Roasted pumpkin, quinoa, red onion, feta and mixed leaves coated in a light vinaigrette

## LIGHT MEALS

**ENTRÉE PLATTER FOR TWO** 29<sup>95</sup>  
Our entrée platter includes Traditional Bruschetta pieces, Lemon Pepper Calamari, Chicken Ribs & Pork Belly

**POPCORN PRAWN** 19<sup>95</sup>  
Crispy prawn pieces with a spicy sriracha aioli, served with chilli and lemon

**CHICKEN SCHNITZEL** 18<sup>95</sup>  
Chicken breast lightly crumbed in house, served with seasoned fries, garden salad, lemon and your choice of sauce

**250G CHICKEN RIBS** 16<sup>95</sup>  
Tossed in your choice of sauce served with coleslaw and seasoned fries

**FISH & CHIPS (GFA)** 16<sup>95</sup>  
Grilled or fried and served with seasoned fries, garden salad and tartare

**CALAMARI (GFA)** 15<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

**BANGERS & MASH** 19<sup>95</sup>  
2 beef, caramelised onion and King Island cheddar sausages, served with peas and creamy mash, finished with caramelised onion gravy

**220G RUMP MB2+ Riverina, NSW (Grain-fed)** 19<sup>95</sup>  
Juicy rump steak cooked to your liking, served with seasoned fries, coleslaw and your choice of sauce

**250G ANGUS SIRLOIN MB2+ Riverina (Grain-fed)** 25<sup>95</sup>  
Grass fed Sirloin cooked to your liking, served with seasoned fries, coleslaw and your choice of sauce

**250G RUMP CAP WAGYU TAJIMA** 49<sup>95</sup>  
MB8+ Northern Victoria (400day grain-fed Wagyu)  
Cooked to your liking served with coleslaw and your choice of seasoned fries, creamy mash or roasted garlic potatoes and a sauce of your choice

**CAESAR** 14<sup>95</sup>  
Cos lettuce, crisp bacon, garlic croutons, parmesan and hard boiled egg, coated in traditional caesar dressing

### SALAD TOPPERS

<b>GARLIC PRAWNS</b>	<b>9</b>
<b>BASTED CHICKEN BREAST</b>	<b>9</b>
<b>HALLOUMI</b>	<b>7</b>
<b>LEMON PEPPER CALAMARI</b>	<b>7</b>

