

Lunch Menu



Chef's Seasonal Tasting Plate

\$45pp

House-made specialties and local favourites,

Paired with a glass of your choice of tea, coffee, local wine or beer

Chicken liver pâté, Spiced apple & cranberry chutney, house pickles,

Bred Co sourdough, cured meats, local cheeses, spiced caramel popcorn.

(GFO)

Catch of the Day

\$31

Crispy beer battered local fish

Served with house made mint mushy peas, chips, and tartare sauce.

(GF), (DF)

Grilled Steak Sandwich

\$31

On Turkish Bread with Swiss cheese, caramelised onions, rocket,
chef's own house pickles & smoky BBQ sauce.

Served with chips and aioli (GFO), (DFO)

Chicken Caesar Salad

\$26

Grilled chicken with crisp cox lettuce, caesar dressing, parmesan,
croutons, bacon, anchovies and a soft-boiled egg. (GF)

Garlic Mushrooms

\$26

Sautéed garlic mushrooms in a silky creamy sauce, pancetta, salad,
Served with warm local Turkish bread.

Can be served with or without crispy bacon / creamy sauce.

(GF), (DFO), (VO)

Cake & Coffee Deal

\$12

Available Thursday to Sunday 10-3.

Locally baked cakes served with your choice of the tea or coffee.

Gluten and Dairy-free options available.

(GF) Gluten-Free, (DF) Dairy-Free, (VEO) Vegan Option, (V) Vegetarian,
(GFO) Gluten-Free Option, (DFO) Dairy-Free Option, (VO) Vegetarian Option.