



## Lunch menu

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All Day Breakfast - bacon, 2 x fried eggs, pork sausage, tomato, hash browns and toast.	18
Tempura-style Blue Cod - Foveaux Strait blue cod, lightly battered, fresh green salad, house made tartare sauce and beer battered fries.	20
Chicken, Bacon & Kumara Salad - Summer fresh salad, crispy bacon, roasted kumara, grilled chicken - topped with roasted cashews and creamy aioli.	19.5
Chicken Cannelloni - Sliced chicken breast, cream cheese, red onion, capsicum and sweet chili rolled in fresh pasta and served with a seasonal salad a drizzle of our house aioli - our favourite.	18
Beef or Chicken Schnitzel - We are famous for it! An old favourite. Accompanied with garden fresh salad, fried egg, rich gravy and beer battered chips.	13.9
Steak, Eggs and Chips - 200gm prime porterhouse steak, two fried eggs, beer battered fries and salad.	22
New Orleans Fried Chicken - Chicken thighs coated with our own special 'southern' seasoning. Served with fresh salad, home style gravy and beer battered chips.	17.5
Beef n Cheese Burger-homemade beef pattie, cheese, lettuce, tomato, aioli and tomato sauce.	20
Potato Skins - crispy chunky skins, topped with bacon and melted cheese, served with sour cream and sweet chilli.	12
Summer Ploughman's Platter - An assortment of cold meats and cheeses, with Branston pickle, slices of fresh apple and a fresh mixed bread selection.	16
Bangers & Mash - 2 pork sausages resting on creamy potato mash, green peas and gravy, topped with caramelised onion. A Classic.	15.5
Vegetable Filo Parcels - Mediterranean grilled vegetables wrapped in filo pastry and served on a sweet, spiced capsicum & tomato coulis with a seasonal salad and a drizzle of sriracha mayo.	20
Smoked Salmon, Avocado & Brie Salad - Garden fresh seasonal salad mix, sliced avocado, creamy brie wedges and a citrus dressing.	19
American Club Sandwich - Toasted bread, lettuce, tomato, bacon and chicken, aioli and fries.	16
Chip Cone - with aioli and tomato sauce.	6

## Desserts

Potted vanilla cheesecake - berry sorbet, berry textures, vanilla crumb and micro basil. (GF)	14.5
Baked Callebaut chocolate tart, brandy snaps cigar, soft cream, chocolate soil. (GF)	14.5
Frozen hazelnut parfait - Salted caramel sauce, preserved apricots, praline crumble, Nutella snow.	13.5
Affogato - Biscotti, your choice of liqueur, chocolate coffee beans. (GF option available)	13.5
Chocolate fondant - biscuit crumb, vanilla bean, ice cream, cream anglaise.	14.5
Vanilla bean crème brulee - cumin shortbread, Chantilly cream. (GF)	14.5
Berry and Nougat Ambrosia - Mixed berry and nut nougat, meringue, yoghurt, cream, marshmallows and plum ice cream.	13.5

## Coffee / Beans Roasted in Lumsden

	\$		
Cappuccino	Reg 4	Lge 4.5	
Flat White	Reg 4	Lge 4.5	
Fluffy	1		
Hot Chocolate	5		
Latte	4.5		
Chai Latte	4.5		
Long Black	3.5		
Macchiato	Reg 3.5	Lge 4	
Mochaccino	4.5		
Short Black	3.5		
White Chocolate Latte	5		
Vanilla Latte	5		
Caramel Latte	5		
Jaffa Latte	5		
Takeaway available, regular same price, large extra 50c			