



# \$28 LUNCH MENU



INCLUDES A POT OF HOUSE BEER OR CIDER; GLASS OF HOUSE WINE; NON-ALCOHOLIC BEER OR WINE; SOFT DRINK OR JUICE.

## CHICKEN

### NAKED SCHNITZ 'N' FRIES (G)

A FREE RANGE, HORMONE FREE CHICKEN BREAST BREADED WITH CORNFLAKES, SERVED WITH GRAVY, OUR SIGNATURE SECRET SEASONED FRIES AND SALAD.

### PARMA 'N' FRIES (G)

A FREE RANGE, HORMONE FREE CHICKEN BREAST BREADED WITH CORNFLAKES, TOPPED WITH A HOME MADE NAPOLI SAUCE AND MOZZARELLA. SERVED WITH OUR SIGNATURE SECRET SEASONED FRIES AND SALAD.

## FISH

### FISH 'N' CHIPS (G)

NEW ZEALAND BLUE WHITING COATED IN A ROSEMARY AND GINGER BEER BATTER. SERVED WITH OUR SIGNATURE SECRET SEASONED FRIES, SALAD AND TARTARE SAUCE.

## SALAD

### CHOPPED SALAD WITH STEAK (G)

COS LETTUCE, CHERRY TOMATOES, RED ONION, HARD BOILED EGG, BACON, BLUE CHEESE, CUCUMBER, HONEY MUSTARD DRESSING WITH TENDER PIECES OF AUSTRALIAN GRASS-FED MSA CERTIFIED SCOTCH FILLET.

### MEXICAN POKE SALAD WITH POPCORN CHICKEN

A SALAD MIX IN A POBLANO VINAIGRETTE SURROUNDED BY BLACK BEANS, TOMATO SALSA, PICO VERDE, AVOCADO, REFRIED BEANS WITH JALAPEÑO CREMA AND CORN TORTILLA CHIPS.

\*VEGAN (V+) OPTION AVAILABLE

### FREEKEH AND BLACK RICE VEGETABLE SALAD WITH HALLOUMI (V) (N)

A BED OF FREEKEH AND WILD BLACK RICE MIXED WITH ROASTED PUMPKIN, ZUCCHINI, RED ONION, TOASTED PEPITAS, ALMONDS, CURRANTS, HONEY MUSTARD DRESSING, NATURAL YOGHURT AND PICO VERDE.

\* VEGAN OPTION (V+) AVAILABLE

## MEAT

### 200G AGED BLACK ANGUS RUMP STEAK (G)

AUSTRALIAN ANGUS RUMP STEAK SERVED WITH FRIES, MIXED LEAF SALAD AND PEPPERCORN SAUCE.

### 300G CHAR-GRILLED PORK SCOTCH (G)

PORK SCOTCH FILLET CHAR-GRILLED AND SERVED WITH BEETROOT CHUTNEY, OUR SECRET SEASONED FRIES, MIXED LEAF SALAD AND MUSHROOM SAUCE:

## BURGERS

ALL OUR BURGERS ARE SERVED WITH OUR SECRET SEASONED FRIES.

CHANGE TO GLUTEN FREE/DAIRY FREE BUN FOR \$2 EXTRA. OR HAVE YOUR BURGER WRAPPED IN ICEBERG LETUCE FOR NO EXTRA CHARGE

### AMERICAN BACON CHEESEBURGER

A BLACK ANGUS BEEF PATTY WITH BACON, LETTUCE, TOMATO, CHEESE, PICKLES, AMERICAN MUSTARD AND OUR SPECIAL SAUCE ON A TOASTED BURGER BUN.

MAKE IT A DOUBLE PATTY FOR \$4 EXTRA.

### PHILLY CHEESE STEAK SANDWICH

OUR SIGNATURE PHILLY CHEESE STEAK SANDWICH HAS MSA CERTIFIED SCOTCH FILLET TOSSED IN ONION JAM ON A TOASTED CHARCOAL ROLL WITH AMERICAN MUSTARD AND AMERICAN CHEESY SAUCE.

### BUTTERMILK FRIED CHICKEN BURGER

A CRISPY BUTTERMILK BATTERED CHICKEN THIGH WITH JALAPEÑO PEPPER COLESLAW AND CHIPOTLE MAYO ON A TOASTED CHARCOAL BUN.

MAKE IT A DOUBLE PATTY FOR \$4 EXTRA.

### VEGGIE GARDEN BURGER (V)

A VEGGIE PATTIE WITH CHEESE, LETTUCE, TOMATO, OUR HOME-MADE BEETROOT CHUTNEY, AND VEGAN MAYO ON A TOASTED VEGAN FRIENDLY BEETROOT BUN. SERVED WITH OUR SECRET SEASONED FRIES.

\* VEGAN OPTION AVAILABLE REPLACE CHEESE WITH VEGAN CHEESE. NO EXTRA CHARGE.

# \$28 LUNCH MENU INCLUDING A DRINK

## UPGRADE YOUR DRINK

\$10 FOR A SELECTED COCKTAIL • \$5 HOUSE SPIRIT • \$3 FOR ANY BEER ON TAP

\$3 ANY WINE SERVED BY THE GLASS (EXCLUDING GH MUMM OR H.LANVIN & FILS)

AVAILABLE TUESDAY - FRIDAY  
'TIL 3PM

(V) VEGETARIAN (V+) VEGAN (G) GLUTEN FREE (N) CONTAINS NUTS

ALL FRIED GLUTEN FREE ITEMS ARE COOKED IN THEIR VERY OWN FRYERS, HOWEVER PLEASE NOTE WE HAVE A SHARED KITCHEN

SO CROSS CONTAMINATION MAY OCCUR.

ALL OUR DISHES MAY CONTAIN TRACES OF SOY, GLUTEN AND NUTS.