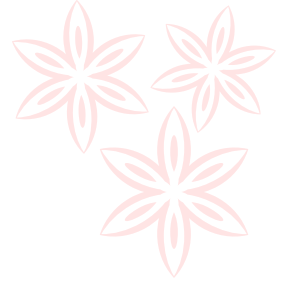


Lounge Menu

Tue - Sat Nights
5PM - CLOSE



STARTERS

- Salad of Red Cabbage, Spring Onion, Snow Peas and Pickled Onion Studded with Crispy Pork Belly and dressed with Honey Mustard & Shallot Garnish (GF, DF) 18
- Chicken Tenderloin coated with Chef's Special Seasoned Flour Nested on Mixed Lettuce, Cherry Tomatoes, Cucumber, Capsicum, Croutons & Grated Carrots served with Lemon Vinaigrette (DF) 18
- Grilled Haloumi, Mixed Lettuce, Cherry Tomatoes, Cucumber, Capsicum, Croutons & Grated Carrot Salad served with Lemon Vinaigrette (Veg, DF) 17
- Trio Dip Plate - Beetroot, Walnut & Pomegranate; Babaganoush and Feta & Olive; Served with Wafer Crackers, Fennel-Seed Lavosh & Kalamata Olives. 18
- Garlic Prawns served with Toasted Baguette (DF) 18

MAINS

- Chicken Schnitzel served with Garden Salad, Beer Battered Chips and Gravy. 19
- Beef Burger - 160 gm Beef Brisket Patty in a Toasted Brioche with Tomato, Tasty Cheese, Iceberg Lettuce and Bacon & Aioli served with Chips and Aioli Dip. 22
- Haloumi Burger - Haloumi in a Toasted Brioche with Fried Eggs, Tomato, Tasty Cheese, Iceberg Lettuce and Aioli served with Chips and Aioli Dip. 19
- Lemon Myrtle Salmon served with Silky Butter Sauce and Steamed Seasonal Vegetables.(DF, GF) 29
- 200 gm Beef Sirloin served with Brocollini, Roast Potatoes and Rich Jus.(DF,GF) 31
- 180 gm Crispy Pork Belly served with Heirloom Carrots, Apple Puree and Glossy Balsamic Glaze.(DF,GF) 31

SNACKS - ALL \$9

- Beer Battered Chips with Aioli
- Sweet Potato Fries with Aioli (GF)
- Potato Chips with Aioli (GF)
- Wedges with Sweet Chili, Sour Cream & Guacamole
- Chicken Wings with Chipotle Aioli (GF)
- Onion Rings with Barbeque Sauce
- Chicken Tenderloins with Chipotle Aioli

DESSERTS - ALL \$14

- Apple Pie with Vanilla Ice Cream
- Chocolate Brownie with Vanilla Ice Cream
- Triple Treat - Vanilla, Chocolate & Strawberry Ice-cream

