

Lunch

(please order from the bar)

Small Plates

Southern Fried Chicken Wings \$10
with spicy siracha butter

Sichuan Spiced Squid \$10
with nuoc cham

Polenta & Parmesan Chips \$10 V

Baked Nachos & Chilli Beans \$17 V
with cheese, sour cream & avocado

Chicken Bacon & Feta Salad \$17
with roast hazelnuts

Fried Prawns Pil Pil \$17
with fennel aioli, grilled bread & rocket

Shoe String Fries & Aioli \$8.50 V
- add cheese & bacon \$4.50

Wedges with Sour Cream \$11 V
- add cheese & bacon \$4.50

Tomato Bruschetta \$17 V
with pesto & balsamic glaze

Pulled Pork Slider \$17
with homemade brioche, apple & celery
coleslaw, fries & burnt onion ketchup

King Salmon Gravavlax \$17
with fennel, radish & sherry vinaigrette

Big Plates

Thorvald Dairy Camembert \$26 V
whole baked camembert with
chutney, crostini & salad

Charcuterie \$26
selection of terrines, cured meats,
olives, cheese & homemade bread

Moroccan Falafel \$28 VG
with olive tapenade, spicy chilli jam
& cashew cream

Traditional King Prawn Masala \$30
with raita, paratha & steamed rice (med)

Sticky Asian Pork Ribs \$30
with fries, herb salad & wasabi mayo

Beer Battered Fish & Chips \$26
with tartar & salad

Beef Burger \$26
with smoky BBQ sauce, provolone cheese,
dill pickle, crispy onion & shoe string fries

Pizzas

gluten free base/extra topping \$4.50

Pepperoni \$26

**Caramalised Onion & Blue Cheese
with Rocket & Hazelnuts \$26 V**

**Chicken, Mushroom,
& Baby Spinach \$26**

We make every effort to source produce locally, and to make everything in-house
All our meats are free range. V(vegetarian)VG(vegan)