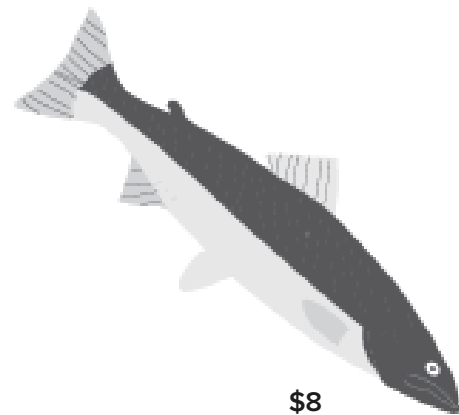


LUNCH (12PM - 4PM)



SMALLS

toastie, ham, cheese & tomato	\$8
grilled asparagus heirloom tomatoes, parmesan, hay hollandaise, confit yolk (gf, v)	\$18
chimmichurri heirloom tomatoes scrambled eggs, goats cheese cream, sourdough	\$18
breakfast quesadilla with chorizo, mixed peppers, rosemary potatoes & scrambled eggs	\$12
Soup & Toastie Combo soup of the day w/ ham, cheese & tomato toastie	\$18

WINGS

beer braised chicken wings, spicy buffalo w/ blue cheese sauce, honey & soy or salt & pepper	\$19
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BURGERS

quarter pound wagyu cheeseburger, lettuce, tomato, picklehead pickles, cheese & jalapeño mayo	\$20
spiced lamb burger, gem lettuce, tomato, beetroot, crispy bacon, egg, jalapeno mayo	\$25
crispy southern style chicken burger, ceasar slaw, pickles	\$20
argentine steak sandwich, roquette, salsa criolla, chimichurri, onion rings	\$22
grilled mushroom & haloumi burger, carmelised onion, gem lettuce, tomato, jalapeno mayo (v)	\$22
(add fries \$3 / add pot of lager \$5 / GF bun \$3 / extra jalapeno mayo \$2)	

BIGS

smoked rack of tasmanian lamb, garlic & white bean hummus, braised eggplant, mint (gf)	\$38
classic seafood chowder, locally sourced seafood, garlic toast	\$36
carmelised onion, spiced pear & kale pithivier, pickled escholot, hazelnut & watercress salad (v)	\$24
roasted ballotine of chicken, apricot & walnut stuffing, heirloom carrots, dauphinoise, jus gras (gf)	\$32
guinness braised wagyu brisket, smoked potato, braised savoy cabbage, onions	\$36
chef's cut market steak, *see specials for today's selection	\$MP
pan seared market fish, *see specials for today's selection	\$36

SIDES

soup of the day, *see specials for today's selection	\$12
fried brussels sprouts, capers, chilli, parmesan, lemon (v)	\$14
shoestring fries, with jalapeño mayo (v)	\$8

KIDS MENU 12yrs and under

choice of: cheeseburger / battered fish / chicken nuggets	\$15
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(meals include chips, small drink and ice cream)