

LUNCH



FOOD

Served 12pm-3pm

SOUP 7.0
Sweet potato, red pepper & coconut
soup, sourdough bread (ve,v)

CAESAR SALAD 11.0
Romaine lettuce, black pepper croutons,
parmesan cheese, Dijon mustard dressing
ADD breaded chicken 3.50

POKE SALAD BOWL 11.0
Roast beetroot, avocado, cucumber,
lettuce mix, pumpkin seeds, quinoa with a
mango, lime, homey, sesame, chilli
dressing (v)

ADD breaded chicken 3.50 or
beetroot cured salmon 4.00

PULLED BEEF POUTINE 10.0
With hand cut chips, melted cheese &
Halston gravy

HOT FILLED BAGUETTE SPECIAL 10.0
With fries
Ask a member of the team for details

FRIES (v, ve, gf) 4.0

SANDWICHES*
Choice of bread
Sourdough baguette | Multigrain brioche roll
Classic farmhouse grain or white

CUMBERLAND SAUSAGE &
CAMELISED ONION 7.5

CORONATION CHICKEN 6.5

PRAWN MARIE ROSE, TOMATO,
ICEBURG LETTUCE 7.5

ROAST HAM, MUSTARD MAYO,
SALAD 7.0

APPLEBY CHEESE SAVOURY (V) 6.5

PULLED BEEF, ROSEMARY
BALSAMIC RELISH 7.8

DRINKS

COCA COLA 330ML 2.8

DIET COKE 330ML 2.6

FEVER TREE 3.0
Ginger beer, cloudy apple & mint,
pink rose lemonade

J20 3.0
Orange & passionfruit
Apple & raspberry

WATER 330ML Still/sparkling 1.8

WATER 750ML Still/sparkling 3.8

WINE BY THE GLASS

WHITE

PINOT GRIGIO 175ML 7.3

SAUVIGNON BLANC 175ML 7.8

SOAVE CLASSICO 175ML 6.5

ROSE

ZINFANDEL 175ML 6.9

PINOT GRIGIO ROSE 175ML 7.4

SPARKLING

PROSECCO 125ML 6.50

HOUSE CHAMPAGNE 125ML 10.0

RED

MERLOT 175ML 6.8

PINOT NOIR 175ML 7.0

SHIRAZ 175ML 7.1

COCKTAILS

PASSION STAR MARTINI 9.5

APEROL SPRITZ 9.0

(V) VEGETARIAN (GF) GLUTEN FREE (VE) VEGAN

PLEASE ADVISE OUR TEAM OF ANY FOOD ALLERGIES. PLEASE NOTE OUR KITCHENS HANDLE ALL OF THE MAIN ALLERGENS OF DAIRY, FISH, CRUSTACEANS, MOLLUSCS, CELERY, NUTS, PEANUTS, GLUTEN, EGG, SESAME, MUSTARD, SULPHITES, SOYABEANS