

SENIORS

AVAILABLE MONDAY TO FRIDAY

LUNCH ONLY, 11:30AM TO 3PM

CHICKEN SCHNITZEL | 18

panko crumbed, chips, garden salad

ADD SAUCE

gravy, mushroom, diane or pepper | 3

red wine jus (GF) | 4.5

ADD PARMIGIANA | 4

ADD KILPATRICK | 4.5

ADD HAWAIIAN | 4.5

BEEF BURGER | 21

beef patty, cheese, lettuce, tomato, pickles, burger sauce

CHICKEN BREAST (GF) | 28

black rice, broccolini, sumac yoghurt, mango salsa, lime

FISH AND CHIPS (GFA) | 25

tempura battered fish, chips, tartare, lemon, garden salad

YODER SMOKED PORK CUTLET (DF) | 30

salt and vinegar potato, orange and ginger glaze, slaw, peanut chilli crunch

SALT & PEPPER AUSTRALIAN SQUID | 26

chips, lime aioli, lemon, garden salad

GRILLED SALMON (GFA) | 29

romesco sauce, potato rosti, broccolini, asparagus, chimichurri

HAWAIIAN PIZZA | 21

tomato sugo, smoked Barossa ham, pineapple, oregano, mozzarella

CAESAR SALAD (GFA) | 20

cos lettuce, Hahndorf bacon, parmesan, sourdough croutons, poached egg, anchovies, Caesar dressing

NOURISH BOWL (VE)(GFA) | 21

red capsicum hommus, quinoa, spinach, roast pumpkin, avocado, roast carrot, pomegranate vinaigrette, crispy chickpeas

ADD CHICKEN (GF) | 7

ADD CRISPY CHICKEN | 8

ADD HARRIS SMOKED SALMON (GF) | 11

ADD HALLOUMI (V)(GF) | 8

ADD FRIED TOFU (VE) | 7

250G PORTERHOUSE STEAK (GFA) | 27

served with chips and garden salad

ADD SAUCE

gravy, mushroom, diane or pepper | 3

red wine jus (GF) | 4.5

Please inform our staff of any allergies. We take these very seriously, but cannot guarantee meals without traces of allergens.

15% surcharge applies on public holidays.

VE	Vegan	DF	Dairy Free
GF	Gluten Free	GFA	Gluten Free Available