# lunch

#### FISH TACOS \$23

Asian salad, fried shallot flour tortilla, kewpie mayo, chili, coriander (GFO, DF)

## **SWEETCORN & ZUCCHINI FRITTERS \$24**

sliced avocado, poached eggs, herbed vogurt (V, DFO)

#### CRISPY BATTERED MACKEREL \$32

beer battered fries garden salad, tartare sauce (GFO, DF)

crispy lettuce, olives, onion, tomato, hard boiled eggs, fresh tuna steak, yuzu kewpie, potato chips (VGO, GFO, DF)

#### **CUBAN SANDWICH \$23**

mojo marinated pork, sliced baked leg ham, American mustard, pickles, Swiss cheese, on Turkish bread, with potato chips (GFO, DFO)

#### **BOARDWALK BURGER \$28**

**NICOISE SALAD SANDWICH \$32** 

beef patty, grilled bacon, onion jam, cheddar, tomato, pickles, rocket, smokey sauce, milk bun served with fries (GFO, DFO)

#### **GRILLED HALOUMI SALAD \$26**

leafy greens, cherry tomatoes, cucumbers, pickled fennel, smashed avo, toasted pumpkin seeds, toasted almonds, lemon dressing (*V*, *GF*, *DF*)

#### **TURKISH EGGS \$28**

poached eggs, goat cheese, toasted pine nuts, herbed yogurt, sundried tomato, rocket, roti paratha bread (V, DFO)

### **CLASSIC CAESAR SALAD \$23**

cos lettuce, crispy bacon, parmesan cheese, croutons, soft poached egg (V, GFO)

#### **SOBA NOODLE SALAD \$21**

Asian greens, bean sprouts, sesame and ginger dressing, fried onion, toasted peanuts (VG, DF)

#### **ADD ONS**

+ sliced thick cut ham \$10 + fried calamari \$9 + king prawns \$14 + sweetcorn & zucchini fritter \$7

## snack.

#### CALAMARI \$19

tossed in togarashi, yuzu kewpie, lime cheek (GFO, DF)

#### **BEER BATTERED CHIPS \$12**

rosemary salt and roasted garlic aioli (*V*,*VGO*,*DFO*)

#### **GARLIC BREAD \$9**

(GFO, DF)

#### **SPRING ROLLS \$13**

sweet chili sauce (VG,DF)

#### MARINATED RAINBOW OLIVES \$9

(VG,GF, DF)

#### **HOUSE SPICED NUTS \$9**

(VG,GF, DF)

DF = dairy friendly - GF = gluten friendly V = vegetarian - VG = vegan - O = option

Our menu and kitchen contains multiple allergens and foods which may cause an intolerance. Our team will make efforts to accommodate dietary requirements. However due to the shared production and serving environment, we cannot guarantee the complete omission of such allergens or foods which may cause an intolerance. Please inform our team if you have a food allergy or intolerance.

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## kids.

includes

MEAL & ICE CREAM SOFT DRINK/JUICE \$28

MAC & CHEESE BITES with mini garlic bread

CHICKEN SCHNITZEL with chips & gravy

FISH AND CHIPS crumbed fish with chips and tomato sauce

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FISH AND CHIPS crumbed fish with chips and tomato sauce

# dessert.

CHOCOLATE & ALMOND TARTLET (V)

vanilla bean icecream, toasted almonds \$17

PASSIONFRUIT & PEACH CHEESECAKE (V-GF) blood orange sorbet, passionfruit cheesecake

CHEFS DESSERT OF THE DAY

## COCKTAILS

HAZELNUT MARTINI

vanilla vodka, baileys, hazelnut syrup \$22

ESPRESSO MARTINI

vodka, kahlua, espresso, \$22

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