

lunch.

11:30 - 2:30

GYROS SOUVLAKI (DF)

*Marinated chicken thigh, tzatziki, cos lettuce,
tomato and cucumber salad*
\$20

FISH TACOS (GF, DF)

*Fresh grilled local mackerel, Asian style salad,
Kewpie Mayo, chili, coriander, fried shallots
and lime cheek*
\$22

SPICED CALAMARI SALAD (VO, DFO)

*Mescaline, mango, avocado, heirloom cherry tomatoes,
toasted almonds, red onion and
sriracha yoghurt*
\$28

CRISPY BATTERED MACKEREL (GFO, DFO)

Beer battered fries, garden salad and tartare sauce
\$32

CHICKPEAS AND SWEET CORN FRITTERS STACK (VO, DFO)

*Smashed avocado, coriander, lime, Sriracha yoghurt,
topped with an Asian style salad,
fresh herbs and fried chickpeas*
\$22

CLASSIC CHEESEBURGER (VGN & DF)

*Pickled cucumber, American cheese, caramelised onion
tomato sauce, American mustard on a toasted Brioche bun*
\$29

STEAK SANDWICH (VO, DFO)

*Tasmanian Cape Grim beef, bacon, American cheese,
caramelised onion, pickled cucumber,
tomato, rocket, chipotle mayonnaise
in a Turkish bread with a side of
beer battered chips*
\$32

snack.

11:30 - 5:30

TRIO OF DIPS (VEG, VGN, GF)

*Beetroot hummus, babaganoush, tzatziki,
toasted Turkish bread, house made
dukkha and extra virgin olive oil*
\$18

BEER BATTERED CHIPS (VGN, DF)

Confit garlic aioli and rosemary salt
\$12

FISH TACOS (GF, DF)

*Fresh grilled local mackerel, Asian style salad,
Kewpie Mayo, chili, coriander, fried shallots
and lime cheek*
\$22

VEGETARIAN SPRING ROLLS (VGN, DF)

With sweet chili sauce
\$12