

LUNCH MENU

11am-2.30pm 7 Days

ENTREES

TRIMIX GARLIC LOAF Tri Bread Loaf served with garlic butter	\$13.50
LEMON PEPPER CALAMARI (GFA) Served on a feta & pine nut salad with passionfruit vinaigrette	\$16.50
VEGE DUO (VOA) Crispy vege bites served on a petite salad & beetroot hummus	\$17.50
PORK BELLY BITES (GFA) Marinated pork belly bites Served on a	\$17.50
crunchy noodle salad BEER BATTERED PRAWNS House made beer battered prawns served with wasabi mayo	\$19.00
TASTE OF THE DEEP BLUE Parmesan crusted mussels & scallop bites on	\$19.00

a crisp green salad

FROM THE SEA

BLUE COD (GFA)		\$24.00		\$27.50
Served either beer battered tartare sauce, fries & salad SEAFOOD SELECTION Crispy squid, scallop bites, mussels, popcorn shrimp so salad	parme	esan crumb	ped	\$26.50
CRISPY SPICED SQUID Garden salad with lemon di with spicy squid				\$25.50

Add calamari \$9.50 Add garlic prawns \$9.50 Add battered prawns \$9.50 Add 1 piece of blue cod \$11.00

SALADS

THAI BEEF SALAD (GFA) Seared marinated beef strips on a crunchy n salad	\$25.50 boodle
CHICKEN & BACON SALAD (GFA)	\$25.50
Chargrilled chicken, bacon on garden green s citrus dressing topped with kumara chips	salad with
APPLE & FIG SALAD (GFA, VOA)	\$25.50
Apple, fig & Crisp green salad with a passion dressing, topped with crispy beetroot & plum chipotle & kumara bites	
BROOK CLASS	ICS
BEEF NACHOS	\$22.00
Beef & bean mix on crunchy corn chips, grille	d
mozzarella topped with sour cream, jalapeño chilli & salsa	o, sweet
ROAST OF THE DAY SML \$21.00 L	.RG \$24.00

Served on seasonal roasted & steamed vegetables (GFA) with lashings of gravy

PANKO CRUMBED SCHNITZEL \$26.00

Beef or chicken, served with fries and salad topped with your choice of sauce (mushroom, pepper or gravy)

PASTA OF THE DAY

Please ask our friendly staff for todays offerings

\$27.00

\$26.00

\$28.00

Sirloin steak, lettuce, tomato, caramelised onion, gravy & aioli in turkish bread served with fries

200G SIRLOIN STEAK

STEAK SANDWICH

Served with fries and salad topped with your choice of sauce (mushroom, peppercorn or gravy or garlic butter)

CORN FRITTER STACK

\$26.50

Spinach, farmstyle tomato chutney, avocado, bacon topped with sour cream served with fries

Add 2 eggs \$5.00 Add onion rings \$9.00 Add extra sauce \$3.00

We can not guarantee our food does not contain traces of allergens GFA - Gluten Free Available - VOA - Vegan Option Available Please notify our staff of any allergies as we may need to change some components of the dish

BURGERS

All burgers are served with fries

BEEF (GFA)

\$27.50

\$27.50

\$27.50

\$25.50

House made beef patty, swiss cheese, bacon, lettuce, tomato, aioli, beetroot relish topped with onion rings

CHICKEN (GFA)

Chargrilled chicken strips, swiss cheese, bacon, lettuce, tomato, aioli topped with onion rings

VENISON (GFA)

House made venison patty, swiss cheese, lettuce, tomato, red onion, boysenberry & port chutney in a foccacia burger bun topped with onion rings

VEGIE (GFA, VOA)

Vegetarian patty, lettuce, tomato, red onion, roasted vegetable chutney topped with onion rings

PIZZAS

MEAT LOVERS <i>Lamb, bacon, salami & red onion topped with I</i> <i>sauce</i>	\$27.50 BBQ
SMOKED CHICKEN & CASHEW Smoked chicken, cream cheese, cashews topped cranberry sauce	\$27.50 d with
HAWAIIAN Ham, pineapple, mozzarella	\$25.50
MARGHERITA Tomato, mozzarella topped with basil pesto	\$25.50

SIDES

FRIES SALAD STEAMED VEGETABLES ROAST VEGETABLES SAUTEED VEGETABLES SAUTEED MUSHROOMS

\$5.00	FRIED EGG	1 EGG	\$2.50	2 EGGS	\$ \$5.00
\$6.00	SEARED GARLIC	PRAW	NS (5)		\$9.50
\$7.00	BATTERED PRA	WNS (5)		\$9.50
\$7.00	LEMON PEPPER	SQUID	(6)		\$9.50
\$7.50	ONION RINGS				\$9.00
\$6.00	ALL EXTRA SAU	JCES			\$3.00

DESSERTS

CHEESECAKE Please ask our friendly staff for todays offeri	\$16.50 ngs	ICE CREAM SUNDAE (GFA) Vanilla ice cream topped with lo		
SORBET Lemon & Berry Sorbet topped with rhubarb & compote CHOCOLATE BROWNIE (GFA)	\$14.50 & berry \$16.50	STICKY DATE PUDDING \$		
Double chocolate brownie, served with crean cream and chocoholic garnishes	n, ice	sauce, cream, ice cream & caran shards AFFOGATO - R18 (GFA)	\$19.50	
TART OF THE DAY Please ask our friendly staff for todays offeri	\$14.50 ngs	Vanilla ice cream, double espresso shot, and your choice of liqueur We recommend Frangelaco, Kahlua or Amaretto		

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