



Summer Lunch Menu

STARTERS

MUSTARD & GARLIC TURKISH BREAD

\$9.00

*TAPAS PLATE FOR 2 WITH OLIVES, MARINATED OCTOPUS, FRIED CHORIZO SAUSAGE,
ROASTED PUMPKIN DIP, SMOKED SALMON, MARINATED MUSHROOMS & GRILLED
TURKISH BREAD*

\$28.00

SOUTH AUSTRALIAN PACIFIC OYSTERS

**NATURAL WITH THAI DIPPING SAUCE & FRESH LEMON #*

\$16/30

**CRISPY FRIED WITH WAKAME, WASABI AIOLI & YARRA VALLEY SALMON ROE #*

\$18/36

*SALT & LEMON PEPPERED SQUID w/ A ROCKET SALAD IN A LIME AND MAPLE
DRESSING #*

\$14/24

SIDES

\$8.50

MIXED TOMATO SALAD WITH CREAMED FETTA, MARJORAM & BALSAMIC VINEGAR #

HAND CUT WEDGES WITH SWEET CHILLI & SOUR CREAM #

MAINS

COOPERS SPARKLING ALE BATTERED KING GEORGE WHITING (OR LIGHTLY GRILLED) w CHIPS, SALAD, LEMON & CAPER AIOLI \$35.00

FLATHEAD FILLETS \$26.00

GARFISH FILLETS \$24.00

GRILLED MULLET FILLET w LEMON & CAPER AIOLI, SALAD, SERVED IN A LIGHTLY GRILLED TURKISH BREAD & CHIPS

\$19.00

TORTILLA WRAPS

**SMOKED SALMON, CREAM CHEESE, SPANISH ONION, MIXED SALAD & AIOLI WITH CHIPS*

\$18.00

**SMOKED CHICKEN, BACON, CHEDDAR CHEESE, AIOLI, MIXED SALAD WITH CHIPS*

\$18.00

THAI BEEF SALAD w A VERMICELLI NOODLE SALAD w SWEET SOY AND CHILLI DRESSING #

\$21.00

OPEN STEAK SANDWICH w CARAMELIZED ONION, SMOKED BACON, EGG, CHEDDAR CHEESE, BEETROOT RELISH, SALAD & CHIPS

\$25.00

SWEET POTATO FRITTATA w EGGPLANT, ZUCCHINI, BABY SPINACH, CASHEW PESTO & BALSAMIC GLAZE V

\$24.00

350GRM RIB EYE FILLET ON THE BONE WITH HERBED ROASTED CHAT POTATOES, BROCCOLINI & SHIRAZ JUS

\$38.00

SEAFOOD PAELLA w SA MUSSELS, COORONG COCKLES, PRAWNS, FRESH TOMATO & HERBS TOPPED WITH ROMANO CHEESE #

\$27.00

#=gluten free

v = *vegetarian*