

-summer lunch-

11.30 – 2.00 pm

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| b.l.a.t. (gfo, df) bacon cos lettuce smashed avocado tomato turkish bread aioli add fried egg +3 | 16 |
| avo smash (vgo, gfo) grilled sourdough tomato and charred corn salsa almond romesco lime add halloumi +5 | 18 |
| coconut and chilli crumbed calamari (df) tender calamari coconut chilli crumb leafy salad siracha mayo | 26 |
| cajun spiced barramundi tacos (df) cajun barramundi crunchy slaw charred pineapple and corn salsa chipotle mayo | 27 |
| bbq pulled pork roll toasted milk roll slow cooked bbq pork shoulder melted cheese pickled red onion fries | 23 |
| wagyu beef burger 160g wagyu beef lettuce tomato bacon american cheese house made pickles smoky tomato relish fries | 23 |
| classic fish and chips (gfo) local spanish mackerel, battered <u>OR</u> grilled chips salad house made tartare sauce lemon | 27 |

please note:

alert all staff to all dietary requirements! Not all ingredients listed on menu
no menu changes or substitutions
15% public holiday surcharge

-salads-

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| soba noodle salad (df, vgo) soba noodles lime and coconut dressing chilli cabbage sprouts + choice of peeled prawns <u>OR</u> turmeric spiced tempeh (vg) | 25 |
| vietnamese chicken salad (gf, df) rice vermicelli cabbage carrot nam jim peanut crunch preserved papaya lime marinated chicken | 25 |
| greek salad with grilled local emperor (gf) tomatoes capsicum cucumber olives fetta lemon vinaigrette grilled emperor | 26 |

-shares and lights-

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| bowl of fries (v) fries paprika salt aioli | 9 |
| peking duck spring rolls (df) asian slaw sweet and sour plum sauce | 21 |
| truffle arancini (v) mushroom and truffle arancini truffle aioli | 19 |
| bucket of local prawns (gf, df) locally caught prawns from port douglas cocktail sauce lemon | 27 |

v- vegetarian | vg- *vegan* | vgo- vegan option | df- dairy free
dfo- dairy free option | gf- gluten free | gfo- gluten free option