

## Lunch Menu

### Small plates

Chips, Murray River rosemary salt flakes, aioli	7.5
Crumbed Queen olives + wild Australian olives, ciabatta, aioli	12
Tempura prawns, slaw, Malaysian chilli mayo	18
Pork + ginger wontons, street chilli sauce	15
Duck + chicken Thai rolls, soy + ginger sauce	17
Crispy pork bao, green pawpaw + mango, spicy tamarind sauce	15
Salt flake + Sichuan pepper dusted calamari on Malaysian chilli sauce	18

### Larger Plates

Spaghetti, salmon, calamari, clams, chilli, garlic	22
Orecchiette pasta, house smoke chicken, peas, green sauce, Comté	22
Asparagus, goats cheese + caramelized onion tartlet with seasonal salad	20
<b>Bento-</b> Duck + chicken Thai roll, soy + ginger sauce, Tempura prawns, slaw	24
Pork + ginger wontons, street chilli sauce, Sichuan calamari on Malaysian chilli sauce	
House smoked salmon, green frill, roasted pear, fennel, walnut, avocado, plum vinaigrette	23
Coconut chicken salad, peanut, crispy shallot, slaw, chilli lime dressing	18 28
Herb panko chicken, chips, salad of cos, compressed apple, lemon dressing	25
Local barramundi + chips, tossed salad – <i>grilled or battered</i>	22 33
Steak sandwich, bacon, cos, sherry glazed onion, Swiss cheese, street chili mayo, chips	22
Cape Grim rump, baby cos salad, chips, jus	33
MSA eye fillet served with, ham hock kataifi, eggplant + mustard cream, pickled shallot	38

### Dessert

Affogato- house-made vanilla bean ice cream, almond biscotti, espresso, Baileys	12.5
Banana brulee, sesame praline, salted caramel ice cream	13
American chocolate brownie, chocolate panna cotta, chocolate butter cream chocolate ice cream	14

**Luncheon Special Menu- 1 course \$25, 2 course \$33, 3 course \$39.5**  
**Includes one of the following- glass of selected beer or wine- see your waiter,**  
**or 1lt San Pellegrino Mineral Water**

#### Entrée

- Pork + ginger wontons, street chilli sauce
- Salt flake + Sichuan pepper dusted calamari on Malaysian chilli sauce
- Crumbed Queen olives + wild Australian olives, ciabatta, aioli

#### Main

- Asparagus, goats cheese + caramelized onion tartlet with seasonal salad
- Spaghetti, salmon, calamari, clams, chilli, garlic
- Herb panko chicken, chips, salad of cos, compressed apple, lemon dressing
- Steak sandwich, bacon, cos, sherry glazed onion, Swiss cheese, street chili mayo, chips

#### Dessert

- Banana brulee, sesame praline, salted caramel ice cream
- Affogato- house-made vanilla bean ice cream, almond biscotti, espresso, Baileys

**Thank you for dining with us today**

*Handling fee of 1.1% applies to all card transactions; 10% Public Holiday surcharge*

