

# \$15 LUNCH

## WEDNESDAY TO SUNDAY

**INCLUDES A POT OF HOUSE BEER, CIDER OR SOFT DRINK**

CHOOSE FROM:

**AMERICAN CHEESEBURGER (G+) (D+)**

100g Black Angus beef patty with pickles, cheese and special sauce.

**NAKED SCHNITZ (G)**

A free range, hormone free chicken breast fillet, breaded with corn flakes and served with gravy. Comes with a side of fries.

**FISH 'N' CHIPS (G) (D+)**

New Zealand Blue Whiting coated in a rosemary and ginger beer batter. Served with a side of fries and tartare sauce.

**RUMP STEAK (G) (D)**

200g aged Black Angus steak, cooked medium-rare, and served with potato wedges and garlic aioli.

## DESSERT - EXTRA \$4 PP

**ADD DESSERT AFTER YOUR LUNCH**

CHOOSE FROM:

**HOME MADE ICE CREAM & SORBET (G) (V) (D+)**

Two scoops of home made ice cream or sorbet. Choose from vanilla bean ice cream, raspberry sorbet or coconut sorbet.

**PEANUT BUTTER CHEESECAKE (N) (V)**

Smooth peanut butter baked cheesecake topped with a gooey dark chocolate glaze.

**SALTED CARAMEL & POPCORN PANNA COTTA**

Our classic popcorn infused panna cotta is topped with fresh light popcorn, sticky salted caramel and chunks of homemade honeycomb. The perfect salty sweet balance.

(G) GLUTEN FREE  
(G+) CAN BE MADE  
GLUTEN FREE  
(N) CONTAINS NUTS  
(D) DAIRY FREE

(D+) CAN BE MADE  
DAIRY FREE  
(V) VEGETARIAN  
(V+) CAN BE  
MADE VEGAN

All fried gluten free items are cooked in their very own fryers, however please note we have a shared kitchen so cross contamination can occur. All our dishes may contain traces of soy, gluten and nuts.