

# \$20 DINNER

## WEDNESDAY TO SUNDAY

**INCLUDES A POT OF HOUSE BEER OR CIDER; OR A SOFT DRINK;  
OR A GLASS OF HOUSE WINE.**

CHOOSE FROM:

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

Black Angus double beef patty with lettuce, tomato, double cheese, pickles and special sauce.

**ZUCCHINI AND MACADAMIA BURGER\* (V) (V+) (G+) (N)**

A hand made zucchini and macadamia nut patty served with cheese, lettuce, beetroot chutney and hummus mayo.

\*For vegan option, cheese can be removed.

**FRIED CHICKEN BURGER (G+)**

Crispy buttermilk chicken thigh with jalapeño pepper coleslaw and Dijonnaise.

**CLASSIC PARMA (G)**

Topped with a house made Napoli sauce and mozzarella.

**QUINOA, HALLOUMI, BLACK RICE AND ROASTED VEGETABLE SALAD (V) (G) (V+)**

Grilled halloumi, char-grilled red capsicum, zucchini ribbons, cherry tomatoes, beetroot, roasted pumpkin, raisins and marinated goats cheese tossed with quinoa grains, black rice and fresh basil, with hummus dressing.

## DESSERT - EXTRA \$4 PP

**ADD DESSERT AFTER YOUR DINNER**

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.