

LUNCH

SERVED FROM 11.30AM DAILY

Breads

GARLIC BREAD **\$9**

toasted sourdough with confit garlic and parsley

MINI LOAF **\$13**

warm mini loaf with whipped herb butter, dukkah and olive oil & balsamic

BAKED CAMEMBERT **\$16**

camembert round baked with rosemary & garlic and served with warm mixed olives and garlic toasted sourdough

CHEESY SOURDOUGH **\$14**

mozzarella, parmesan and tasty cheese melted over pane de casa

Side orders

SIDES **\$9**

Chunky steak fries and aioli

Greek salad with feta, olives, cucumber and tomato

Steamed seasonal greens

Starters/Light Bites

COCONUT PRAWNS **\$21**

coconut crumbed banana prawns with asian slaw and nam jim dressing

ARANCINI **\$17**

chorizo and caramelized onion arancini with parmesan and romesco dressing

WARM LAMB SALAD **\$22**

seared lamb tenderloin with quinoa, grilled haloumi, rocket, pickled onion and balsamic glaze

ROCKET SALAD **\$17**

rocket leaves tossed with roasted pumpkin, cherry tomato, danish feta, grilled eggplant, zucchini, serrano ham, toasted pine nuts and soy & sesame dressing

ADD CHICKEN \$5

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Mains

PAN SEARED SALMON **\$32**

pan seared salmon with lemon, garden pea and pancetta crumb risotto

BEER BATTERED FISH & CHIPS **\$28**

"Six Strings Pale Ale" battered fish & chips with chunky steak fries, garden salad & tartare

CHICKEN SUPREME **\$29**

grilled chicken supreme with seeded mustard cream sauce, ratatouille and creamy mashed potatoes

HOMEMADE GNOCCHI **\$26**

potato gnocchi with creamy gorgonzola, shaved parmesan, pecorino and toasted pine nuts

SPAGHETTI MARINARA **\$26**

black mussels, prawns, squid and market fish tossed in a tomato concasse

Burgers

CRISPY CHICKEN BURGER **\$19**

cheesy corn chip crumb chicken with slaw, cheddar cheese and chipotle aioli

PORK BELLY BURGER **\$19**

roasted pork belly with asian slaw, coriander, crushed peanuts and hoisin sauce

THE REUBEN **\$19**

sliced pastrami, swiss cheese, sauerkraut and russian dressing on rye

Desserts

LEMON MERINGUE PIE WITH FRESH CREAM AND BERRY COULIS **\$14**

STICKY DATE PUDDING WITH BUTTERSCOTCH AND VANILLA ICE CREAM **\$14**

CHEESECAKE OF THE WEEK WITH FRUIT COMPOTE **\$14**

OVERLOAD SUNDAE- ICE CREAM, BROWNIE PIECES, FUDGE SAUCE, ROASTED NUTS TOPPED WITH CINNAMON DOUGHNUT **\$16**

AFFOGATO - SHOT OF COFFEE, SHOT OF FRANGELICO AND SCOOP ICE CREAM **\$16**