

LUNCH MENU


BREADS & SOUPS

 HERB & GARLIC BREAD	12.0
 MARKET FRESH SOUP OF THE DAY <i>Served with house made bread</i>	17.50
 BREADS & SPREADS <i>Selection of assorted breads accompanied with spreads of the day</i>	17.50
 SEAFOOD, MUSSEL AND CRAYFISH CHOWDER <i>Served with garlic and herb baguette</i>	27.50

ENTREES & LIGHT MEALS

 LEMONGRASS MARINATED CHICKEN SKEWERS <i>Served with chili aioli and mango salsa</i>	24.50
 CAESAR SALAD <i>Poached egg, bacon, crouton, parmesan cheese</i>	25.50
Add on grilled chicken	29.50
Add on garlic prawns	32.00

SIDES \$10.00 EACH

 <i>Bowl of Pommes Frites with aioli / Dauphinoise potatoes / Mixed gourmet lettuce salad bowl / Steamed Jasmin rice / Glazed heirloom carrots and stem broccolini / Italian risotto with parmesan/ Seasoned potato wedges with sour cream</i>	
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MAINS

 BEEF / CHICKEN / VEGETARIAN BURGER <i>Brioche bun with cos lettuce, bacon, onion, pickles, cheddar cheese, tomato, garlic mayo and french fries (G & L)</i>	28.50
 CHATEAU CLUB SANDWICH <i>Grilled chicken, bacon, tomato, cheese, egg mayonnaise, french fries (G)</i>	28.50
 SEASONAL RISSOTTO <i>Sautéed mushrooms, glazed heirloom carrots and stem broccolini (V,G)</i>	31.50
 CHICKPEA MASALA <i>Samosa, cucumber, red onion and tomato salsa, steamed rice naan bread (V)</i>	32.50
 CHEF'S CHICKEN & COCONUT CURRY <i>Steamed rice, asian-style greens (G)</i>	36.50
 BLUE COD FILLET <i>Your choice of grilled or battered, lemon-tartare sauce, salad greens, french fries (G)</i>	48.00
 GRILLED RIB-EYE STEAK <i>Served with mushroom sauce, gratin potatoes and heirloom carrots, stem broccolini (G)</i>	48.00

V available as vegetarian • G available as gluten free • L available as lactose free.

All prices include GST (Goods and Services Tax). A public holiday surcharge of 15% is applicable.