

LUNCH

Serving till 2pm

LIGHT MEALS

HERB & GARLIC BREAD 12.00 BREADS & SPREADS 17.50

Toasted sourdough & multigrain bread with house made dips

SOUP OF THE DAY 17.50

Served with house made bread

SEAFOOD, MUSSEL & CRAYFISH CHOWDER 28.50

Served with garlic & herb baguette

AVOCADO SMASH 24.00

Multigrain toast, crushed avocado, feta, two poached eggs, fresh tomato & hollandaise sauce

Add on bacon + 6.00, smoked salmon + 7.00,

mushrooms + 4.00

CAESAR STYLE SALAD 25.50

Poached egg, bacon, parmesan crostini, anchovies, parmesan cheese

Add on grilled chicken + 6.00, Add on garlic prawns + 9.00

AUTUMNAL SALAD 29.00

Grilled whitestone halloumi, boiled egg, carrot, walnut, beetroot, charred brocoli & cauliflower, cucumber, tomato. Served with yoghurt dressing (GF)

SOUTHERN FRIED CHICKEN 27.00

With mango salsa and chipotle mayo

EXPRESS MAINS

SLOW ROASTED CRISPY PORK BELLY 34.00

With gratin potatoes, seasonal vegetables & apple cider gravy (GF)

GRILLED CHICKEN BREAST PICCATA 34.00

French tarragon sauce, potato gratin & seasonal vegetables (GF)

BEEF FILLET MIGNON 34.00

Served on gratin potatoes, seasonal vegetables & Green peppercorn sauce (GF)

GRILLED ORANGE ROUGHY FILLET 34.00

Served with Baked zucchini, eggplant, olives & potatoes. Served on a fresh tomato sauce (GF)

MAINS

BEEF / CHICKEN / VEGETARIAN BURGER 29.00

Brioche bun with cos lettuce, bacon, onion, pickles, cheddar cheese, tomato, garlic mayo & french fries (GF, L)

CHATEAU CLUB SANDWICH 29.00

Grilled chicken, bacon, tomato, cheese, egg mayonnaise, french fries (GF)

SEASONAL RISOTTO 35.00

Topped with sautéed mushrooms, glazed heirloom carrots and broccoli (V,GF)

CHICKPEA MASALA 36.00

Samosa, cucumber, red onion & tomato salsa, steamed rice naan bread (V)

CHEF'S CHICKEN & COCONUT CURRY 38.50

Served with steamed rice & Asian style greens (GF)

BLUE COD FILLET 49.50

Your choice of grilled or battered, lemon- tartare sauce, salad greens, french fries (GF)

GRILLED RIB-EYE STEAK 52.00

Served with mushroom sauce, gratin potatoes & heirloom carrots, broccoli (GF)

SIDES 10.00 EACH

French fries / gratin potato / mixed gourmet lettuce salad bowl / steamed jasmine rice / glazed heirloom carrots and broccoli /Italian risotto with parmesan / seasoned potato wedges with sour cream

SMALL SWEET TREATS

VANILLA CRÈME BRÛLÉE 9.00

With berry compote & cookie crisp

TIRAMISU SLICE 9.00

With fruit coulis & cream

FRESHLY SLICED SEASONAL FRUIT 9.00

With berry sorbet (GF)

ICE CREAM SUNDAE 9.00

With choice of strawberry, chocolate or toffee sauce

V available as vegetarian, GF available as gluten free, L available as lactose free
Menu & price is subject to change without notice. All prices include Goods & Services Tax (GST). A public holiday surcharge of 15% is applicable.