

# Lunch Menu

\*Takeaway available. Gluten free bread available on request



<b>Chargrilled Chicken Wrap</b>	13.5
Grilled chicken, mesculin, sundried tomato, pickled red onion with a Dijon, honey & lime dressing in a soft tortilla wrap.	
<b>Add Chips 5</b>	
<b>Neapolitan Fettuccine Pasta (v)</b>	15
In a rich tomato and roasted red pepper sauce topped with shaved parmesan and fresh basil.	
<b>Add Chicken 5 Add Chorizo 5</b>	
<b>Triple Decker Vege Sandwich (vegan)</b>	13.5
With tomato relish, mesculin, grilled zucchini, sweet potato, red pepper and pickled onion on a multigrain bread.	
<b>Add Chips 5</b>	
<b>Triple Decker Salami Sandwich</b>	13.5
With cheddar cheese, fresh tomato, mesculin, gherkin and Dijon mayo on a multigrain bread.	
<b>Add Chips 5</b>	
<b>Mediterranean Vegetable Salad (v)</b>	17
Sundried tomatoes, grilled zucchini, red peppers, kalamata olives, pearl cous cous, mesculin and feta cheese.	
<b>Add Chicken 5</b>	
<b>Grilled Halloumi Salad (v)</b>	18.5
With apricot infused cous cous, avocado, rocket, roasted sweet potato, pickled red onion and cherry tomato.	
<b>Add Chicken 5</b>	
<b>Squid and Chorizo Salad (gf)</b>	19.5
Pan fried squid and chorizo marinated in chilli, garlic, fennel seeds and coriander, served mixed leaves with pickled fennel, cherry tomato, caper berries, peas and white beans with a mango and pineapple salsa.	
<b>Cajun Chicken Burger</b>	19.5
With mesculin, tomato, cheddar cheese, chipotle mayo and served with rustic rosemary salted chips.	
<b>BBQ Bacon Beef Burger</b>	19.5
With tomato relish, bacon, cheddar cheese, BBQ sauce, fresh tomato and served with rustic rosemary salted chips.	
<b>Mr Edward's Artisan Pie</b>	19
Home-made daily pie with crisp leaves and rustic rosemary salted chips.	
<b>Moroccan Chicken</b>	21
Marinated chicken served on saffron, mixed spiced and apricot infused rice with tomatoes and chickpeas and topped with fresh coriander.	
<b>Grilled Barramundi (gf)</b>	23
With mango and papaya, rocket, coriander, chilli and garlic roasted chat potatoes, orange gel and pickled beetroot.	
<b>Grain Fed 200g Rump Steak (gf)</b>	23
With dry seasoned spice rub, mixed leaf salad and rustic rosemary salted chips with a choice of mixed peppercorn butter or mushroom butter.	
<b>Chef's Selection Charcuterie Board</b>	40
Charcuterie board of two cured meats and two cheeses, as chosen by our chef, served with a selection of pickled vegetables, arbequina olives, homemade breads, tomato relish and chutney.	