



Lunch Menu

Garlic Bread Or Cheese Bread 9.0 (GFO \$11)

Fresh Baked Loaf with A Choice of Garlic or Grilled Cheese

Pesto Arancini 19.0 (V) (VO)

Delicately Made Pesto Arancini with Truffle Oil Mayonnaise

Piggyback Prawns 24.0 (Gf)

Asian Marinated Pork Belly with Pan Seared Prawns & Pea Puree

Prawn Cocktail 22.0

Juicy Prawns served with Tangy Seafood Sauce & Salad

San Choy Bao 19.5 (VO)

Crisp Lettuce Cups filled with Spiced Chicken & Savory Asian Sauce

Mini Taco Bites 21.5 (VO)

Mexican Style Seasoned Chicken in Crispy Tortilla Cups, Accompanied by Fresh Salsa, Avocado & Cheese

Camembert Mignon 23.5 (GFO)

Our Signature Oven Baked Camembert wrapped in Bacon with Dukkah & Semi-Dried Tomato Topping

GF = Gluten free, GFO= Gluten Free option, V=Vegetarian, VO = Vegan Option

Food may contain hidden traces of nuts, eggs, sesame seeds, shellfish or other allergens that may affect people with allergies. Please feel free to discuss with our Chef or staff



Pear and Walnut Salad 24.5 (V) (VO)

*Gourmet Lettuce Mix with Shredded Pear, Semi-Dried Tomatoes,
Caramelized Walnut & Chef's Honey Mustard Dressing*

Add Falafel \$8

Add Chicken \$9

Add Prawns \$12

Fillet Caprice 28.5 (GF)

*Prime Fillet of Beef served on Risotto with Prosciutto, Seasoned
Potato, Salad & Red Wine Jus*

Deep Sea Delicacy 28.5 (GFO)

Fresh Dailey Sourced Seafood Prepared by The Chef

Ellen's Tagliatelle 25.5 (V)(VO)

*Al Dente Tagliatelle Pasta with Garlic, Chilli, Homemade Passata,
Blistered Sundried Tomatoes, Basil & Parmesan*

Add Chicken \$9

Add Prawns \$12

Ellen's Risotto 25.5 (V)(Gf)

*Pan Fried Mushrooms, Semi Sun Dried Tomatoes, Baby Spinach and
Al Dente Risotto Rice with Homemade Passata Cream Sauce*

Add Chicken \$9

Add Prawns \$12

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