



Lunch Menu

Crowned Camembert 18.0 (GFO)

Our signature Whole Baked Camembert, Bound In Bacon, Onion Relish, Cranberry Sauce and Crowned with Candied Mixed Nuts

BBQ Beef Brioche 19.0

Braised Beef in Smokey BBQ Sauce, Layered on a Toasted Brioche Bun

Peninsula Prawns and Smoked Salmon 23.0 (GF)

Spencer Gulf Prawns and Smoked Salmon with Capers, Fresh Dill and Lemon Cream Sauce, Served with a Rice Cake

Vegan Veggie Stack 19.0 (V)(Vegan)

Roasted Peppers, Steamed Spinach and Semi Sun Dried Tomatoes Served on Homemade Polenta Cake with Vegan Cheese

Chicken and Prosciutto Mornay 18.0

Tender Chicken cooked in a Creamy Mornay Sauce, encased in a Puff Pastry Basket with Crumbed Prosciutto

Atlantic Salmon Fettuccine 25.0

Pan Fried Fresh Atlantic Salmon with Cherry Tomatoes, Baby Spinach, Pine Nuts and Fettuccine in a Blue Cheese Cream Sauce



Lunch Menu

Jackpots 18.0 (GF)

Meatlovers: *Garlic Butter, Bacon, Salami, BBQ Beef, Onion and Sour Cream*

The Vegetarian: *Roasted Pumpkin, Semi Dried Tomatoes, Fetta Cheese and Sour Cream*

Ellens Risotto 19.0 (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 \$10

Deep Sea Delicacy 26.0

Fresh Daily Sourced Seafood as Prepared by the Chef

Fresh Apple and Candied Walnut Salad 18.0 (GF)(V)(VO)

Gourmet Mixed Leaf, Fresh Apple, Cherry Tomatoes, Candied Walnuts, Spanish Onion, Shaved Parmesan and Chefs Tangy Vinaigrette

Add Maple Bacon \$8

Add Chicken \$9

Add Prawns \$10