



Lunch Special – 2 courses for \$38

Mains

Grilled New York strip 250 grams (served pink), roast kiplers, beets, Swiss chard Jus (gf, df)

Roasted chicken breast, broccoli, Israeli couscous, tomatoes and herbs (df)

Barramundi fillet, roasted cauliflower purée, Brussel sprouts and hazelnuts (gf)

Roasted zucchini, black hummus, pumpkin purée, pistachio crumble (v, df, gf)

Sides: Broccoli and green beans with toasted pinenut butter - \$8 (serves 2)

Toasted sourdough with sun dried tomato, basil and Parmesan butter - \$7 (serves 2)

Desserts

Baked chocolate tart with peppermint ice cream and mint syrup (gf on request)

Crema catalana with pot roasted quince (gf)

Lemon Eton mess, lemon curd with crisp meringue, double cream and raspberry compote (gf)

All Day Menu

Black Angus beef burger with spicy 'Cranky Cook' BBQ sauce, pickles and Jack cheese and fries - \$18 (gf on request)

Steak sandwich with chorizo, rocket and Chimichurri and fries- \$19

Sundried tomato and brie tart - \$16 (v)

Pulled pork sliders (2) with coleslaw and fries - \$16

Grilled lamb skewer on flat bread with cous cous salad and hummus - \$16

Bowl of fries - \$6

Marinated local olives - \$7

Deli Platter for 1 – includes local cheeses, a selection of meats, crackers and chutney - \$17

Cheese Platter for 2 – Includes 3 cheeses with a selection of crackers, dried fruit and quince paste - \$24

Scones with home-made jam and whipped cream - \$7, with a pot of tea - \$10

\$10 children's menu (U-12)

Fish and chips with salad / Chicken nuggets and chips with salad / Lasagne with salad / Mini cheeseburger and chips / Sausages and chips / Bowl of vanilla ice-cream w/ chocolate or strawberry sauce - \$5