



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, butternut puree, peas, broad beans, asparagus and veloute sauce

Pan roasted Barramundi fillet, king brown mushroom, sweet corn puree, herbs, jus (gf)

Grilled cauliflower, beetroot hummus, peas and spinach (gf, df, v)

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 salted caramel ice-cream and toffee sauce (gf on request)

Toasted ginger bread, poached rhubarb and marmalade ice-cream

Coconut poached pears, coconut cheese, quinoa cookie crumble (gf, df)

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 rocket, Brie and tomato relish and fries- \$19

Caramelised onion and cheddar tart - \$16 (v)

Pulled chicken sliders (2) with shredded iceberg and chipotle sauce and fries - \$16

Crumbed pork baguette with apple slaw, pickled onions and fries - \$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 - \$9, with a pot of tea - \$12

\$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