



Lunch Special – 2 courses for \$39

Mains

Wagyu tri tip (served pink), sautéed pumpkin, broccolini, tomato and chilli jam (gf, df)

Seared salmon fillet, panzanella, gazpacho sauce (df)

Roast chicken breast, eggplant purée, spinach and carrots, yoghurt sauce (gf)

Grilled eggplant, sautéed potatoes, Provençal sauce, mozzarella (gf, 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, espresso ice cream, mocha syrup

Pavlova, peach curd, passionfruit, raspberries, cream (gf)

Spiced roasted pineapple, coconut frozen yoghurt, toasted coconut (df, gf)

All Day Menu

Black Angus beef burger with spicy 'Cranky Cook' BBQ sauce, pickles and Jack cheese and fries - \$19 (gf on request)

Steak sandwich with rocket, Brie and tomato relish and fries - \$20

Pumpkin, spinach and feta 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 - \$17

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