



Lunch Special – 2 courses for \$39

Mains

Chicken sauté, tomato, olives, herbs, pumpkin purée (gf)

Beef fillet (served pink), charred onions, parsnip, cress, beer jus

Pan fried red snapper, cauliflower purée, hazelnuts, herb sauce (gf)

Kohlrabi gratin, grilled zucchini, warm tomato salsa (v, gf)

Sides: Toasted sourdough with roasted tomato salsa and Parmesan (\$8 – serves 2)

Roast pumpkin and beans with pinenut butter (\$7 – serves 2)

Desserts

Banana cake, caramelised banana jam, dulce de leche, white chocolate cream

Baked chocolate tart, vanilla bean ice cream, fudge sauce

Coconut chia pudding, maple roast pumpkin, coconut macaroon (gf, df)

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

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

Leek, pumpkin and Parmesan tart (v) - \$16 (gf on request)

Lamb meatball sub with rocket, fetta and roast capsicum and fries - \$18

Bowl of fries - \$6

Marinated local olives - \$7

Deli Platter for 1 – includes local cheese, 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