



LUNCH MENU

Garlic bread - Wild Rye Bakery wood fire baked ciabatta (Pambula) (4pcs)	12
	Add Cheese \$2
Sydney rock oysters (harvested in Merimbula)	Natural (6) 23 (12) 42
(Please note our oysters are ordered fresh & are available until sold out)	Kilpatrick (6) 25 (12) 45
Bruschetta Pizza with housemade basil pesto, Roma tomatoes, smooth feta & balsamic glaze finished with fresh basil	18
Fish & chips - Local Gummy shark fried in a crispy beer batter (1 pce)	
Served with chips, salad and house made tartare sauce	22
	Add an extra piece of fish 7
Salt & three pepper calamari served with aioli dipping sauce and a dressed rocket, radish, cucumber & parmesan salad with chips	18.5
Tropical chargrilled chicken served on coconut rice with a mango, red onion, red capsicum & pineapple salsa finished with sriracha & lime aioli (GF*)	26
Crispy beer battered local Gummy Shark Burger with coleslaw and lime & coriander aioli in a Turkish roll. Side of chips	22
Seafood chowder with Bass Strait scallops, local gummy shark, mussels and prawns served with a side of garlic ciabatta	34
Central Double Smash Beef Burger with housemade Dijon beef patties, bacon, caramelized onion, swiss cheese & smokey bbq sauce in a Wild Rye bakery Turkish bun. Side of chips	26
Chicken parmigiana - Chicken schnitzel topped with napoli, ham & cheese served with chips & a garden salad	28.5

*All ingredients are not listed on the menu, please inform staff of any allergies or dietary requirements including Celiac when ordering (we are not a celiac kitchen, however can do our best to accommodate on GF meals)

Surcharges: 0.35% flat rate for all cards & 16% applies on public holidays



Spiced roasted butternut pumpkin filled with warm black rice, grains, toasted almonds, pickled red onion & radish finished with cashew cream & turmeric spiced dukkah (V) (GF*) 24

Seafood linguine with local scallops, prawns, mussels & calamari tossed through Napoli, chilli, garlic & spinach. Topped with parmesan 33

Gippsland Beef

We use free-range, grass fed, antibiotic & artificial hormone free premium beef:

Grass Fed Rump (350g) served with chips & coleslaw 36

Grass Fed Scotch Fillet (300g) served with chips & garden salad 46

Served chargrilled to your liking with your choice of sauce:

- Green peppercorn sauce - Mushroom sauce -

Garlic Butter (GF) add \$2 - Pub gravy

add reef sauce - local scallops, mussels & prawns in a creamy garlic sauce 12

Sides

Garden salad with vinaigrette 10

Bowl of chips with tomato sauce 12.5

Kids menu -under 12yrs only

All \$13.5 and include a **free** soft drink (no juice)-show receipt at bistro bar to redeem.

Beer battered fish and chips with salad

Chicken nuggets with chips and salad

Pasta with housemade napoli (tomato) sauce and cheese (V)

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