



## LUNCH MENU

<b>Garlic bread</b> -Wild Rye Bakery wood fire baked ciabatta (Pambula) (4pcs)	12
	<b>Add Cheese \$3.5</b>
<b>Sydney Rock Oysters</b> (harvested in Merimbula)	<b>Natural</b> (6) 24 (12) 42
(Please note our oysters are ordered fresh & are available until sold out)	<b>Kilpatrick</b> (6) 28 (12) 46
<b>Fish &amp; Chips</b> - 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 8
<b>Vietnamese Calamari Salad</b> with pan seared chilli marinated calamari, rice vermicelli noodles, snow peas, capsicum, carrot, rocket, coriander, garlic & ginger with a lime dressing. (GF*)	24
<b>Mexican Beef Brisket Bowl</b> with pulled Gippsland brisket charred corn, olives, jalapeños, tomato, red onion & guacamole on lime & coriander rice. (GF*)	24
<b>Seafood Chowder</b> with Bass Strait scallops, local gummy shark, mussels and prawns served with a side of garlic ciabatta	34
<b>Lamb burger</b> with local oakleaf lettuce, tomato & tzatziki served in a Turkish peppercorn bun. Side of chips	28
<b>Roast Butternut Pumpkin</b> stuffed with black and brown rice, pickled onion, radish and herbs. Finished with cashew cream and house made Dukkah (V & GF)	28
<b>Seafood Linguine</b> with local scallops, prawns, mussels & calamari tossed through Napoli, chilli, garlic & spinach. Finished with shaved parmesan	33
<b>BLT</b> - Bacon, Lindenow oakleaf lettuce, tomato and aioli in a Wild Rye peppercorn bun. Side of chips	18

\*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: 0.85% flat rate for all cards & 16% applies on public holidays



<b>Chicken Parmigiana</b> - Chicken schnitzel topped with napoli, ham & cheese served with chips & a garden salad	30
<b>Salt &amp; Three Pepper Calamari</b> served with aioli dipping sauce and a rocket, radish, cucumber & parmesan salad with chips	18.5
<b>Grass Fed Gippsland Scotch Fillet (300g)</b> served with chips & garden salad Chargrilled to your liking with your choice of sauce:	49
- Green peppercorn sauce                      - Mushroom sauce	
- Garlic Butter (GF) add \$2                      - Pub gravy	
<b>add reef sauce</b> - local scallops, mussels & prawns in a creamy garlic sauce	12

## Sides

<b>Garden Salad</b> with vinaigrette	10
<b>Bowl of Chips</b> with tomato sauce	12.5
Jug of <b>Plain Gravy</b>	3
Jug of <b>Mushroom or Peppercorn Gravy</b>	4

## Kids menu -under 12yrs only

All \$14 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

**Mini Hot Dogs** served with chips & tomato sauce (available GF\*)

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

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