

LUNCH MENU

**Cheese Stuffed Mushrooms-** button mushrooms filled with garlic, onion, provolone, mozzarella, parmesan and cream cheese then baked until tender served over mixed greens **$18**

**Garlic Chile Prawns**- sautéed prawns in garlic, olive oil and butter served with crusty bread **$20**

**Baked Brie-** topped with fresh cranberries then baked in the oven, served with warmed French bread and sliced apples **$21**

**Bruschetta -**grilled French bread, topped with tomatoes, basil, garlic and mozzarella cheese then baked until gooey served over mesculin salad **$18**

 **Greek Salad**-mixed greens, red onion, cucumber, tomato kalamata olives and feta cheese tossed in a Greek vinaigrette **$14**

 **Antipasto Salad–**mixed greens, sliced sundried tomato, grilled red onion, olives, Italian salami and provolone cheese served with our house dressing on the side **$18**

**Spinach Salad–**baby spinach, grilled red onion,crispybacon, blueberries, sliced strawberries, toasted walnuts and gorgonzola cheese topped with a homemade honey-walnut dressing, dressing **$18**

**Cous Cous Salad**–roasted beetroot, red onion, fresh herbs, toasted pistachio nuts and goat’s feta cheese tossed with an apple cider dressing **$16**

***Add to any salad:*** *Add any of the following to a salad: beef $12, chicken $10, prawns $10 or salmon $13*

**Cobb Salad–**mixed greens, spring onion,crispy bacon, boiled eggs, sliced avocado, tomato, gorgonzola cheese and grilled chicken tossed in a homemade red wine dressing **$24**

**California Chicken**-grilled chicken breast, avocado mash, lettuce, tomato and garlicky aioli on homemade French bread **$17**

add house made garlicky wedges for **$5**

**Chicken Filo Pastry-** creamed chicken, mushroom, onion and garlic placed in a filo parcel then baked until golden brown served with a fresh garden salad and garlicky wedges **$25**

**Vegetarian Filo Pastry-** spinach, sun dried tomato, onion, and garlic placed in a parcel then baked served with a fresh garden salad and garlicky wedges **$25**

**GF Arancini Balls-**stuffed with mozzarella cheese placed on garlicky aioli topped with parmesan and fresh basil served with a green salad **$22**

**Whitebait Pattie-** a West Coast delicacy, served with house made garlicky wedges and a fresh garden salad **$26**

**BLAT-**crispy bacon, lettuce, avocado, tomato and homemade mayonnaise on toasted house made bread **$14**

**BLEAT-**crispy bacon, fried egg, avocado, lettuce, tomato and homemade mayonnaise on toasted house made bread **$17**

*Sides*

**Home fries small $7/large $9 Garlicky Wedges $8 Side Salad $10 Homemade Bread and Butter $6**

