

MIDDAY MENU FOR \$25

Enjoy one of the below dishes along with a selected glass of wine, soft drink, juice, bottle of beer, cider or water.

Kingfish

with chipotle mayonnaise, rye and nori crumble and shiitake pickle

Skidman hanger steak

caramelized carrot purée, triple cooked chips and acacia seeds

Grilled chicken salad

white beans, avocado with basil seeds, spinach, Spanish onion, tomato, freekah and balsamic dressing

Panko crumbed risotto cake

with burnt onion, sautéed kale, sweet corn and garlic

Fish of the Day GF

with black garlic cream, smashed potatoes and a burnt cucumber and leek dressing

Coco Giuseppe pasta

with grilled zucchini, feta, Sirena triple chilli tuna and seared tuna loin

#InterConADL Burger

180 gm beef pattie on a brioche bun, with bacon, cheddar, caramelised onion, tomato relish, lettuce, tomato and mayonnaise. Served with crisp fries.

Reuben sandwich

with fried house-made sourdough, corned beef, sauerkraut, Swiss cheese and Russian dressing. Served with fries

Margarita pizza V

tomato, bocconcini and basil

Prosciutto pizza

with fresh tomato, basil, mozzarella and rocket

Poke bowl

cured tuna, avocado, pickled seaweed, cucumber, crisp shallots and buckwheat noodles

LIGHT ITEMS \$12

Soup of the Day V

with Turkish garlic bread

Mushroom arancini V

truffle mayonnaise and parmesan cheese

Nori tacos VG

with sushi rice, sesame, avocado, chipotle and tofu

Kebbe

smashed peas and macadamia cream

BEVERAGE ITEMS \$10

2017 Rymill 'The Yearling' Sauvignon Blanc - Coonawarra

2017 Rymill 'The Yearling' Shiraz - Coonawarra

Bulmer's original cider

Crown Lager

Seedlip Garden - fever tree elderflower tonic

Seedlip Spice - fever tree aromatic tonic

Santa Vittoria still water

Santa Vittoria sparkling water

Kombucha - ginger or passionfruit

House-made Brita sparkling water (bottomless for two people) - \$5

GF = Gluten Free

V = Vegetarian

VG = Vegan

LUNCH

AVAILABLE DAILY FROM 12PM UNTIL 2PM.