



LUNCH MENU

12-4pm

Food by Gourmet Food Parlour

SMALL PLATES

Soup of the day with artisan bread **5.50** *(see server for allergens)*

Mushroom & gruyère bruschetta **7** (1,4)

Salt & pepper calamari with citrus aioli **8** (1,7,8)

Artisan breads - tomato & olive tapenade, red pepper hummus **7** (1,2,13)

MAINS

Cajun chicken quesadilla - Monterey Jack, salsa, guacamole & sour cream dips, served with sweet potato fries **14** (1,4,5,8,10)

v Superfood quesadilla - vegan cheese, spinach, artichoke, sweet potato, salsa & guacamole, served with rustic fries **14** *(add chicken +2)* (1,8)

Angel hair pasta - goats cheese, caramelised shallots, spinach, sundried tomato, pine nuts, garlic butter **14** (2,4,5,12) *(add chorizo +3)* (1,2,4,5)

Dexter Irish beef burger - cheddar, crisp pancetta, lettuce, tomato & relish, served with rustic fries **16** (1,4,12)

Fillet of salmon - pea purée, creamy mashed potato, pan-fried chorizo **16** (4,6,12)

Chicken wings - hot buffalo sauce, blue cheese dip, rustic fries **14** (4,8,11,14)

SANDWICHES 9

Chicken & stuffing - garlic aioli on bretzel granary (1,2,4,5,10)

Pastrami Reuben - sauerkraut, onion, Swiss cheese & chipotle aioli on sourdough bread (1,2,4,5,10)

Mediterranean tuna - rocket, red onion, tuna, citrus aioli on ciabatta (1,2,4,5,6,10)

v Vegan wrap - artichoke & roast red pepper, spinach, spicy salsa & avocado (1,2,8,10)

BBQ beef short rib - tobacco onions, red cabbage & scallion slaw on brioche bun (1,2,4,5,10)

SALADS 12

Niçoise - tuna, boiled egg, baby potatoes, green beans, tomato & red onion, caper berries & citrus dressing (5,6)

Classic Caesar - cos lettuce, bacon, garlic & herb croute, Caesar dressing & parmesan *(add chicken or smoked salmon +2)* (1,4,5,10,11)

v Superfood - lentil, orange, beetroot & spinach, toasted pine nuts, pomegranate & citrus dressing *(add chicken or smoked salmon or goat's cheese +2)* (2)

Tiger prawn - prawn, cucumber, grapefruit, cashew nuts, sweet ginger & chilli dressing (2,7)

Chicken & chorizo - sundried tomato, red onion, rocket & mango dressing (4,12)

SIDES

Rustic fries **5** (8)

Sweet potato fries **5** (8)

Buttered greens **6** (4)

Green salad **5**

Allergens

1. Gluten 2. Nuts 3. Peanuts 4. Milk 5. Eggs 6. Fish 7. Crustaceans 8. Soybeans 9. Molluscs
10. Mustard 11. Sesame seeds 12. Sulphur dioxide 13. Lupin 14. Celery 15. Varies

v: vegan **gf:** gluten-free

DESSERTS

Salted carmel brownie **6** (1,2,4,5)

Caramelised apple tart **6** (1,4)

Cheesecake special **6** (15)

gf Snickers cake **5** (1,5,6)

Raspberry roulade **6** (1,5,6)

all above served with vanilla ice cream