

# LUNCH

*begin your meal with*

**DUO OF DIPS** <sup>12</sup>

*with turkish flat bread*

**BRUSCHETTA** <sup>14</sup>

*sliced salted tomato, buffalo mozzarella and balsamic glaze*

**PRAWN WONTONS** <sup>17</sup>

*steamed, with nam jim and soy sauce*

**PRAWN + CRAB TIAN** <sup>19</sup>

*avocado salsa, cracked pepper and raspberry dressing*

**PUMPKIN + PARMESAN CROQUETS** <sup>17</sup>

*with sriracha aioli*

**oysters**

**NATURAL** <sup>10 (3) 19 (6) 32 (12)</sup>

*lemon and lime*

**TIJUANA** <sup>12 (3) 23 (6) 36 (12)</sup>

*chilled, with tomato salsa and guacamole*

**MORNAY** <sup>12 (3) 23 (6) 36 (12)</sup>

*baked béchamel and cheese*

**KILPATRICK** <sup>12 (3) 23 (6) 36 (12)</sup>

*bacon and house made sauce*

**sides** <sup>8 (ONE) 20 (THREE)</sup>

**SAUTÉED GREENS**

*with almond butter*

**BEER BATTERED FRIES**

*with garlic aioli*

**RATATOUILLE**

**CAULIFLOWER GRATIN**

**GARDEN SALAD**

**GARLIC THYME MASH**

*house specialties*

**HOT AND COLD SEAFOOD PLATTER** <sup>70 (ONE) 140 (TWO)</sup>

*natural and kilpatrick oysters, salt and pepper calamari, prawn dumplings, battered fish, mornay bug, madagascan prawns, chilled bugs and chilled prawns served with chips, fresh garden salad and a selection of sauces*

**CHILLED SEAFOOD PLATTER** <sup>45</sup>

*natural and tijuana oysters, chilled bugs, chilled prawns, smoked salmon, prawn and crab tian with fresh garden salad and a selection of sauces*

*mains*

**SALT AND PEPPER CALAMARI** <sup>27</sup>

*radish and rocket salad with chilli paw paw jam*

**LOCAL MARKET FISH** <sup>27</sup>

*pan fried with chips, garden salad and house made tartare sauce*

**SEAFOOD LASAGNE** <sup>28</sup>

*a mixture of seafood layered with béchamel and seafood bisque*

**SEAFOOD CHOWDER** <sup>28</sup>

*prawns, bug, fish and calamari in a seafood velouté sauce*

**CHILLI BUG AND PRAWNS** <sup>39</sup>

*with pilaf rice and Asian greens*

**CHICKEN AND PROSCIUTTO SALAD** <sup>28</sup>

*oregano chilli dusted chicken breast with citrus fennel salad and crispy prosciutto*

**GOURMET BEEF BURGER** <sup>23</sup>

*Sunvale Meats specialty patty, smokey cheddar, tomato relish, lettuce, tomato and barbecue aioli*

**200G PETITE EYE FILLET** <sup>38</sup>

*with beer battered fries, salad and jus  
- add garlic prawns or bugs<sup>9</sup>*

**300G GRASS FED STRIP LOIN** <sup>35</sup>

*with beer battered fries, salad and jus  
- add garlic prawns or bugs<sup>9</sup>*

**OVEN BAKED FIELD MUSHROOM** <sup>23</sup>

*cauliflower garlic crumb, ratatouille and napolli sauce*

*condiments* <sup>2</sup>

**BOURBON AND PEPPERCORN BUTTER / DIANNE SAUCE**

**HOT ENGLISH OR DIJON MUSTARD / RED WINE JUS**

**HOLLANDAISE**

