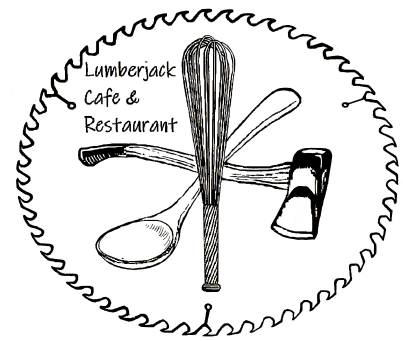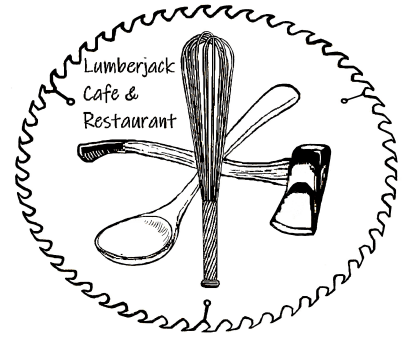# Menu

Entree

Homemade sourdough with olive oil, tapenade and dukkah (v+,N)	10
Garlic and cheese bread (v)	13
Soup, Carrot, kumara, coconut & ginger served with sesame seeds & bread (v+,df,gfo)	14
Garlic prawns with bread & spiced aioli (gfo)	20
Half a dozen green lipped mussels baked in garlic & cheese served with bread & a small salad (gfo)	16
Colourful seasonal salad, balsamic dressing, sunflower & pumpkin seeds (gf)	16

Mains

Lumberjack burger, pulled beef, sweet cabbage slaw, Jacks BBQ sauce, aioli, lettuce, cheddar, roasted onions and fries (Can be gf, $2 extra)	25
Halloumi & avocado burger with sweet cabbage slaw, lettuce, homemade aioli, dukkah, bbq sauce and fries (v,N)	24
Orange Roughy, salad and tartare sauce Panfried or battered and fries or kumara puree (gfo)	32
260g Beef Ribeye (gfo) Choose Jus, mushroom sauce, green peppercorn sauce or garlic butter Fries or kumara puree Steamed vegetables or salad Add an extra sauce 2.50	39
Lamb Rump served on orzo with ratatouille, chèvre, pine nuts, dukkah & jus (N)	37
Maple, soy cured Salmon, asparagus, kumara & coconut, red thai curry sauce sesame, coriander, crispy onion & mung beans (gf, df)	39
Lentil curry with yoghurt, mediterranean vegetables & pine nuts (v,gf,N,vgo) Add a Roti 2.50	21

Sides

Fries (v)   9   Steamed vegetables (gf, v)   11

Desserts

Dark chocolate mousse with hazelnut praline (v,N)	12
Add boysenberry sauce	13
(Can be gf)	

Sticky date pudding with vanilla ice cream and butterscotch sauce (v)   12

Yoghurt vanilla panna cotta served with shortbread crumble &
strawberry coulis (can be gf)   12

Vanilla bean sundae served with hazelnut praline and the option of
chocolate, strawberry, warm butterscotch or hot boysenberry sauce (N,v)
(Can be gf)   12

Ask your server for gluten free option

Please let us know if you have any severe food allergies

(v+) Vegan (v) Vegetarian (gf) Gluten free (N) Nuts

(vgo) Vegan optional (df) Dairy free (gfo) Gluten free optional

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