<u>Menu</u>



Entree

Homemade sourdough with olive oil, tapenade and dukkah (v+,N)		
Garlic and cheese bread (v)		
Soup, Carrot, kumara, coconut & ginger served with sesame seeds & bread (v+,df,gfo)		14
Garlic prawns with b	oread & spiced aioli (gfo)	21
Half a dozen green l bread & a small sala	ipped mussels baked in garlic & cheese served with d (gfo)	16
Colourful seasonal sa	alad, balsamic dressing, sunflower & pumpkin seeds (gf,v+)	16
<u>Mains</u>		
Lumberjack burger, pulled beef, sweet cabbage slaw, Jacks BBQ sauce, aioli, lettuce, cheddar, roasted onions and fries (Can be gf, \$2 extra)		26
Halloumi & avocado burger with sweet cabbage slaw, lettuce, tzatziki, dukkah, bbq sauce and fries (v,N)		25
Monkfish, salad and tartare sauce Panfried or battered and fries or potato gratin (gfo)		34
270g Beef Ribeye Choose Jus, mushroom sauce Fries or potato gration Steamed vegetables Add an extra sauce		42
Lamb Rump served o tzatziki & dukkah (N	on orzo with mediterranean vegetables, jus, pine nuts,)	38
Salmon, coconut pea	a puree, warm quinoa salad & a wasabi aioli (gf, df)	41
Lentil curry with yog nuts (v,gf,N,vgo) Add a Roti	ghurt, mediterranean vegetables, dukkah & cashew 2.50	22
Sides Fries (v) 9	Steamed vegetables (of v) 11	



Desserts

Dark chocolate mousse with hazelnut praline (v,N) Add boysenberry sauce (Can be gf)	13 14
Sticky date pudding with vanilla ice cream and butterscotch sauce (v)	14
Coconut vanilla panna cotta served with a mango sauce & pineapple, lychee salad (gf,df)	14
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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