

Lunch Menu

Starters

Freshly shucked oysters

Oysters from Coffin Bay, served with pickled rhubarb, basil and finger lime DF GF

3.50 each

Light Bites

Soup of the day

12

Twice baked cheese soufflé

with cauliflower sauce V

18

Salmon fishcakes

with a fennel and citrus salad DF

18

Traditional Caesar salad

GFA

18

Mains

Duck kofta

with cherry sauce and shredded cabbage DF

18

Fish & chips

Traditional battered fish and chips

22

Steak sandwich

with BBQ sauce, cheddar, lettuce, tomato, pepper aioli and onion jam GFA DFA

22

Pearl barley risotto, spring vegetables & fresh horseradish

V

24

Sri Lankan vegetable curry

with fragrant rice and naan bread VE DF GFA

24

Spaghetti pork and veal meatballs

Neapolitan sauce

28

Fish burger

lettuce, tomato and lemon mayonnaise

28

Crumbed chicken cutlet

capers and burnt sage butter GF

38

Aged sirloin steak

with pepper sauce and thin chips DFA GFA

50

Sides

Fresh mozzarella cheese

with oranges, coriander seeds & tarragon GF V

8

Lentil & pickled shallots salad

with middle eastern spiced croutons V DF

8

Roasted carrots

tamari, honey, sesame & goats cheese V DFA GF

8

Speaker's twice-cooked chips

(thick or thin) from Taggerty GF DF VEA

12

Desserts

Warm apple & blackberry strudel

with vanilla bean ice cream V

16

Coffee soufflé

chocolate sauce and ice cream V

16

Caramelised pineapple tart

coconut, pineapple ice-cream V

16

Lemon delicious pudding

lemon curd sauce V

16

Victorian boutique cheese plate

with assorted condiments GFA V

18

GF | Gluten Free
DFA | Dairy Free Adaptable

GFA | Gluten Free Adaptable
VE | Vegan

DF | Dairy Free
V | Vegetarian

We will always endeavour to cater for all dietary requirements. Please be aware that there is a risk that traces of allergens may be transferred during preparation. Therefore, we are unable to guarantee that any item sold is completely free from all traces of allergens including shellfish, dairy, gluten and nuts.