

Lunch

starters

Chef's Soup of the Day	\$9.50
kindly ask your wait staff for today's specialty	
Garlic Turkish Loaf	\$8.50
toasted bread sweet chili garlic butter spread	
add cheese	\$10.50
Bruschetta	
toasted ciabatta bread topped with pesto spread, roasted cherry tomatoes, fresh bocconcini cheese, balsamic glaze	\$12.00
or	
cream cheese spread, smoke salmon, smashed avocado and balsamic glaze	\$14.00
Pacific Oysters	
Natural	\$3.00ea
Kilpatrick worcestershire, bacon, tabasco	\$3.60ea
Gazpacho oyster shots	\$3.60ea
tomato, onion, capsicum, celery, garlic and tabasco	

quick bites and share

Quick Melt (V)	\$14.00
Gouda, cheddar and Gruyere cheese filled white toast and flat grilled	
Roast Beef Sandwich	\$24.00
slow roasted smoky pulled bbq beef, lettuce, onion marmalade, jalapeno and topped with melted Gouda cheese on a brioche bread	
Chicken Shawarma	\$22.00
strips of chicken marinated Middle Eastern style wrapped in pita bread with lettuce, tomato, and onions. Drizzled with garlic yogurt and tahini sauce.	
Quesadillas (VO)	\$22.00
toasted flat tortilla bread filled with turkey ham, mozzarella cheese, capsicum, and Spanish onions. Served with guacamole, tomato salsa and sour cream	
Angus Beef Hawaiian Burger	\$25.00
180gm beef patty with lettuce, tomato, pineapple bacon, onion marmalade and melted Swiss cheese on a toasted sesame bun served with fries.	
Calamari Rings (8)	\$16.00
dusted with peri-peri seasoning and fried served with smoky chipotle mayo	
Queso Cigarillos(4) (V)	\$13.00
spiced mango, macadamia and Brie cheese rolled in filo pastry	
Coconut Prawns (6)	\$16.00
crusted with desiccated coconut and served with pina colada vinaigrette	
Arrancini (4) (V)	\$13.00
corn, shitake and asparagus with dolce blue cheese sauce	

Menu

Croquetas de Patatas (3) (V)	\$9.00
sweet corn and cheese croquettes	
Onion Rings (V)	\$9.00
beer battered and served with sweet chili plum sauce and aioli	
Beer Battered Steak Chips	\$9.00
served with tomato sauce or gravy	

salad

Avocado Caprese Salad* (VO, GF)	\$20.00
cos lettuce, avocado, cherry tomato, basil, and bocconcini cheese drizzled with herbed olive oil and balsamic glaze	
Garden Salad* (VO, GFO, DFO)	\$12.00
cos lettuce, cherry tomatoes, Lebanese cucumber, capsicum, Spanish onions, feta cheese and toasted pita bread, balsamic vinaigrette	
*add roasted spiced chicken breast	\$5.00

mains

Penne ai Funghi (V / VO)	\$24.00
pasta sautéed wild mushrooms tossed in white wine cream sauce	
add pancetta	\$4.00
chicken	\$4.00
Spanish Mackerel Lunch Special	\$25.00
lemon pepper crumbed fish served with dill tartare sauce, chips and rocket salad	
Garlic Prawns	\$36.00
garlic butter, chili and chives sautéed, served with steamed white rice	
T-bone Steak*	\$42.00
400 gm steak cooked to your liking with chips and salad	
Beef Scotch Steak*	\$40.00
Amelia Park 300 gm tender steak cooked to your liking with chips and salad	
choice of sauce	
garlic cream, mushroom, peppercorn, gravy, béarnaise	

Lunch Monday – Friday from 11.30am

Season's Signature BLT

Bacon, Lettuce, Tomato
in a toasted sesame seed bun \$8

Add Chicken \$2
Avocado \$2
Cheese \$2
Chips \$4