

\$15 LUNCH

BUDDAH BOWL (DF, GF, VEGAN)

Fried chick peas, sweet potato, ginger brown rice, pepitas, spiced cashews, cavolo nero, pickled veg, houmous & basil

KOREAN BIBIMBAP BOWL (V, VEO, GF, DF)

Red rice, pickled carrot, enoki mushrooms, cucumber, braised spinach, red cabbage, kimchi, fried egg & gochujang sauce

KALE & QUINOA CHICKEN SALAD (DFO, GF)

Grilled chicken thigh, medley of quinoa, kale, mint, parsley, toasted almonds, pomegranate, lemon dressing & tahini yogurt

HOT SMOKED SALMON OPEN SANDWICH

Creme fraiche, pickled cucumber & fennel, dill, chervil, choice of fries or side salad

200G TAURINDI RUMP STEAK (GFO, DF)

Pub side salad, fries, gravy

CLASSICS

CHICKEN SCHNITTY & GRAVY (DFO)

Panko crumbed schnitzel, parmesan slaw & fries or mash

CHICKEN PARMIGIANA (DFO)

Panko crumbed schnitzel, tomato sugo, double smoked leg ham, melted mozzarella, parmesan slaw & fries or mash

BACON CHEESEBURGER DELUXE

Angus beef, American cheese, bacon, pickles, ketchup, American mustard, butter leaf lettuce, tomato, onion, mayo on a milk bun & shoestring fries

22

25

20



V - Vegetarian

VO - Vegetarian Option

GF - Gluten Free

GFO - Gluten Free Option

DF - Dairy Free

DFO - Dairy Free Option

VE - Vegan

VEO - Vegan Option

\$15 BURGERS

VILLAGE BURGER

Angus beef, Monterey Jack cheese, tomato, pickles, beetroot relish, red onion, butter leaf lettuce, mayo on a seeded milk bun & shoestring fries

FRIED CHICKEN BURGER

Special fried chicken, guacamole, swiss cheese, sriracha slaw, on a soft milk bun & shoestring fries

CHEESEBURGER

Angus beef, American cheese, pickles, on a soft milk bun & shoestring fries

CRUMBED HALOUMI BURGER (V)

Panko crumb, houmous, pickled fennel & red cabbage, baby spinach, chimmi churri, milk bun & shoestring fries

SOFT SHELLLED CRAB BURGER

Deep fried soft shell crab in salt & pepper coating, Asian slaw, red chilli, yuzu, kewpie mayo, ginger, lemongrass on a soft milk bun & shoestring fries

BOWLS

SALMON POKE BOWL (GF, DF)

Marinated raw salmon, pickled cucumber, edamame, black rice, avocado, furikake & sriracha

24

BURRITO BOWL (GF, VO)

Chipotle chicken, guacamole, black beans, brown rice, sour cream, iceberg, grilled corn, pico de gallo, coriander & Jalapeno

22

SALMON & SOBA NOODLE SALAD (DF, VO)

Cold soba noodles, warm smoked salmon, pickled carrot & red cabbage, edamame, miso cucumber, shallots, furikake, bonito & soy dressing

24

PAYMENT SURCHARGES ALL CARDS 1.6%

BAR SNACKS

FRESHLY SHUCKED MERIMBULA OYSTERS	EA 4 DOZ 40
<i>- Natural with mignonette dressing (GF, DF)</i>	
MARINATED MIXED OLIVES (VEGAN, DF, GF)	10
ROAST VEGETABLE DIP OF THE DAY (VEGAN, GFO)	13
<i>With grilled Greek flat bread</i>	
CHORIZO IN RED WINE & SHERRY (DF)	14
<i>'La Boqueria' chorizo briased in sherry & red wine, grilled sourdough</i>	
BLUE SWIMMER CRAB TOAST	16
<i>Carrot & miso butter puree, shiso, micro coriander on grilled Sonoma Miche sourdough</i>	
SALT & KAMPOT PEPPER CALAMARI (DF, GF)	16
<i>Lightly floured & fried squid & pineapple pieces, coriander, chilli & lime mayo, lime</i>	
DEEP FRIED HALOUMI (V, GF)	14
<i>Cypriot haloumi (uncoated), honey, lemon, pistachio & lemon thyme</i>	
E.V.S. FRIED CHICKEN (DF)	15
<i>Boneless pieces of chicken thigh in E.V.S special coating with Sriracha mayo</i>	
MARINATED LAMB RUMP (GFO)	17
<i>Med rare slices of lamb rump, cranberry & pomegranate gravy, toasted pine nuts, tahini yogurt, pita bread</i>	



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SIDEZ

SHOE STRING FRIES (V, GFO, VEO)	9
<i>parmesan, chilli & oregano</i>	
MASHED POTATOES (V)	9
<i>with gravy</i>	
SWEET POTATO FRIES (VEGAN, GF)	10
<i>chimmi churri & dukkah, River Murray pink salt</i>	
COCONUT CORN ON THE COB (VEGAN, GF)	8
<i>Rolled in vegan chipotle mayo & toasted coconut</i>	
SRIRACHA SLAW (V, GF)	8
<i>carrot, cabbage, Sriracha mayo</i>	
BROCOLINI & ROAST CARROTS (VEGAN, GF)	10
<i>charred & tossed in olive oil</i>	

SWEETS & CHEESE

ASK STAFF FOR DESSERT SPECIALS & OUR CHEESE & CHARCUTERIE MENU!