Lunch Menu

ACAI BOWL 18

Organic Acai with Nutty GF Granola, Seasonal Fruit, & Honey ADD Nutella or Peanut Butter VE GF

PULLED LAMB PITTA 24

Served with Tomato, Lettuce, Pickled Red Cabbage, Smoked Eggplant, Cucumber, Labneh, Mint & Chips

ROAST MUSHROOM BURGER 23

Served on a Toasted Milk Bun with Spinach, Tomato, Haloumi, Pesto Mayonnaise & Chips ${\bf V}$

COASTAL ANGUS BURGER 25

200g Beef Patty, on a Toasted Milk Bun, Melted Onion, House Pickles, Lettuce, Tomato, Cheese & Burger Sauce with Chips

FISH SANDWICH 26

Soft White Buttered Bread, Battered Ling, Iceberg Lettuce, Burger Cheese, Tartare Sauce & Chips

PORTUGESE CHICKEN BURGER 26

Marinated Chargrilled Thigh Fillet, Kale Slaw, Lettuce, Lime, Chipotle Aioli on a Toasted Milk Bun with Chips

SMOKED SALMON OMELETTE 24

Fluffy omelette filled with dill, Spanish onion, baby capers, and topped with a zesty avocado salsa. V

BEER BATTERED FISH & CHIPS 29

Stone & Wood Beer Battered Ling Fish, Chips & Tartare Sauce

STEAK FRITES 38

250g MBS3+ Angus Sirloin, Watercress, Parmesan & Truffle Fries with Cafe De Paris Butter **GF**

PRAWN LINGUINE 27

Australian Marinated Prawns, Anchovy, Cherry Tomatoes, Chilli & Garlic

CRUSHED AVO 20

Crushed avocado, overnight tomatoes, Persian feta, poached egg, and Dukkha on your choice of grain or sourdough bread. V

MARKET FISH (MP)

Please ask your server for details

- V vegetarian/ VE vegan/ GF gluten free
- Please notify your server if you have any food allergies. We cannot guarantee the complete absence of allergens in our
 dishes as they are prepared in a kitchen where allergens may be present.
- 1.5% surcharge for Mastercard & Visa payments, 2.8% for AMEX. 10% Surcharge on Sundays & 15% on Public Holidays.

Salads

COASTAL POWER BOWL 24

Cypress Grains, Avocado, Oven Dried Tomatoes, Roast Mushroom, Avocado Salsa, Charred Broccolini with Toasted Native Seeds and Green Goddess Dressing **V VE**

ROASTED PUMPKIN & SPICED CHICKPEA SALAD 25

Macadamia Dukkha, Rocket, Pomegranate & Creamy Persian Fetta ${\bf V}$ ${\bf GF}$

+ ADD your choice of Lamb or Chicken 6

GRILLED CHICKEN & AVOCADO SALAD 24

Baby Cos, Shaved Parmesan, Crispy Speck, Poached Egg, Avocado, Garlic & Rosemary Sour Dough Croutons & Buttermilk Dressing

ROCKET, PEAR, WALNUT, PECORINO SALAD 12

with Vinaigrette

Sides

FRIES 12.5

MARINATED SICILIAN OLIVES 10

CHARRED BROCCOLINI 12

with Romescu & Native Seeds

MUSHROOM, THYME & PARMESAN ARANCINI 15

5 pieces served with Truffle Aioli

GRILLED FLAT BREAD 12.5

Served with Hummus, Pomegranate, Mint, Parsley & Dukkah

SELECTION OF SWEET TREATS

Please check our fridge display for selection