

LUNCH

Lunch from 12 Noon

TO START / SHARE

CHEF'S ARANCINI (3 pieces) with aioli & shaved pecorino	18
GREEN GODDESS HUMMUS DIP with pickled red onion, garlic & herb butter & rye sourdough	15
BUFFALO QUINOA & CORN BALLS with smoked tomato & herb sauce	18
PRAWN & SCALLOP PATE with house made rye sourdough	23

SOMETHING MORE

SOUP OF THE DAY (Ask staff for details) with toasted sourdough	20
VEGAN BOWL with sumac pumpkin, spiced crispy cauliflower, caramelized onion hummus, toasted pepitas, roast beetroot, drizzled with cashew pesto & jalapenos crumb.	23
WARM CHICKPEA & COUS COUS with capsicum, coriander, dill, pomegranate molasses Tempah	20
Add pulled lamb shoulder	8
SMOKED SCALLOP & WHITE FISH PIE topped with puff pastry	28
SEAGRASS QUINOA & BROWN RICE SALAD with crispy fried cauliflower, roasted beetroot, sweet potato crisps, pepitas, rocket, raspberry vinaigrette & cashew crumb (v)	22
CHIPOTLE SALT & PEPPER CALAMARI rocket & cherry tomato salad, raviotte mayo with super crunch chips	30 (32 gfo)
BEER BATTERED FISH & CHIPS with rocket & cherry tomato salad, super crunch chips, tartare	30 (32 gfo)
FISH OF THE DAY Ask staff for details (mp/gfo)	
PANKO CRUMBED TASSIE SCALLOPS with rocket & cherry tomato salad, super crunch chips, tartare	30 (32 gfo)
SHEPHERD'S PIE with locally sourced lamb, garden vegetables & topped with roasted sweet potato mash (gf)	28

SMOKED BEEF RAGU PAPPADILLA with pulled beef brisket and smoked tomato herb sauce	29
---	----

MINUTE STEAK SANDWICH with lettuce, fried egg, cheese, bacon onion jam, house relish, herb hummus & super crunch chips	28
--	----

BURGERS

SEAGRASS CHICKEN BURGER with brioche burger bun, avocado, lettuce, cheese, aioli, bacon onion jam & super crunch chips	26
--	----

SEAGRASS SPICED VEGGIE & ALMOND BURGER with brioche burger bun, lettuce, cheese, slaw, house made bbq sauce, harissa crema & super crunch chips	26
--	----

SIDES

Sweet potato chips with aioli	14
Super crunch chips with aioli	13 (14 gfo)
Mixed sautéed greens with sesame seeds	12
Mixed green salad	10

SWEET TREATS

CHOCOLATE & RASPBERRY TORTE with poached pear, red wine syrup, hazelnut praline & cream drizzle	16
PEANUT BUTTER PARFAIT sandwiched between chocolate brownie with white chocolate ganache & freeze dried raspberries (gf)	
BAKED RICOTTA & BLUEBERRY CHEESECAKE with berry coulis and spiced hazelnut crumb	
SALTED CARAMEL ICE CREAM SUNDAE with candied popcorn, peanut brittle & butterscotch sauce	
CITRUS CURD TART with torched meringue, berry coulis & lemon sorbet	



CHILDREN'S MENU

12 years and under only

All served with super crunch chips & tomato sauce

MINI CHICKEN CHEESE BURGER	14
BATTERED FISH	14 (16 gfo)
SALT & PEPPER CALAMARI	14 (16 gfo)
SHEPHERD'S PIE	14 (gf)

Some menu items can be adjusted to suit dietary requirements, please ask staff. All wines and vintages are subject to availability and change. Looking to celebrate your special occasion? Ask about our group booking menus. Best of all we can bake your celebration cake for just \$6pp, minimum 8 guests. Looking for an evening function our staff will put you in touch with our Function Manager. 15% surcharge on public holidays. Please note: 1% surcharge on eftpos transactions.

(gf) gluten free • (gfo) gluten free option • (v) vegetarian • (vegan) vegan • mp (market price)