

WEEKDAY LUNCH SPECIALS
MONDAY TO FRIDAY - 11:30AM to 3PM

Ask our staff see our
Lunch Specials Menu

STARTERS

GARLIC BREAD \$9
4 pieces per serve

Add	Cheese + \$2	Sweet Chilli & Cheese + \$3	Bacon & Cheese + \$4.50
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FISH OR CHICKEN TACO (DF) \$9
Flash fried whiting OR harissa marinated chicken with orange salsa, avocado, red cabbage & chipotle aioli

GARLIC MUSHROOM ARANCINI (VG) \$17
Served with tomato chilli jam

CHICKEN WINGS (GF, DF) \$17
Buffalo or smokey BBQ chicken wings served with ranch dressing

VEGETABLE SPRING ROLLS (VG, VO) \$17
4 pieces per serve
Served with Mon's secret spicy Thai peanut dressing

TOMATO & HALOUMI BRUSCHETTA (VG, DFO) \$20
Fresh tomato salsa with capsicum & basil on sourdough with balsamic glaze

FLASH FRIED WHITEBAIT (GFO, DFO) \$20
In chilli lime, with toasted sourdough & chipotle aioli

FLASH FRIED SOFT SHELL CRAB (GFO, DF) \$22
Served with sofrito, fried tortillas & lime aioli

CHEF'S SELECTIONS

PULLED BEEF BRISKET NACHOS (GF) \$26
Corn chips, five beans, sour cream, cheese & avocado salsa

BRAISED LAMB SHANK IN ADOBO (GF, DFO) \$28
Served with broccolini and mashed potato

SOFRITO MARINATED LAMB RUMP (GF, DFO) \$36
Served with fried chat potatoes, Caprese salad & Chimichurri

TWICE COOKED PORK BELLY (GF, DF) \$34
Served with wild rice biryani, green beans & mango chutney

12 HOUR SLOW COOKED BEEF BRISKET (GFO, DF) \$37
Served with corn, slaw, onion rings, sweet potato fries & smokey BBQ sauce

SEAFOOD

FLASH FRIED SQUID SALAD (GFO, DF) \$26
Flash fried squid with corn, red cabbage, mesclun, cucumber, tomato, orange, fried tortillas, coriander & chipotle aioli

1/2KG FRESH BLACK MUSSELS (GFO, DFO) \$30
Wok tossed in sofrito, served with chorizo, toasted sourdough & a side of chips

CHAR GRILLED BANANA PRAWNS (GF, DF) \$38
Served with wild rice biryani, wok tossed greens & red curry

SEAFOOD BASKET (GFO, DFO) \$37
Flash fried red spot whiting & squid, prawn twisters & 1/2 shell sea scallops served with chips, lemon & tartare

PAN FRIED BARRAMUNDI FILLET (GF, DFO) \$39
Served with pumpkin risotto, asparagus, pistachio dukkah & saffron orange butter

FRESH PRAWNS (GF, DF) \$M/P
400g of local fresh king prawns served with lemon & cocktail sauce

CLASSICS

CHICKEN SCHNITZEL \$25
House panko crumbed served with your choice of 2 sides: chips, salad, mash or veg + your choice of sauce

GRILLED CHICKEN BREAST (GF, DF) \$25
Served with your choice of 2 sides: chips, salad, mash or veg + your choice of sauce

VEGAN SCHNITZEL (V, DF) \$25
Served with your choice of 2 sides: chips, salad, mash or veg + your choice of sauce

BEER BATTERED COD \$26
Served with chips, salad & tartare

MEATS

250G RUMP STEAK (GFO, DFO) \$33
Served with your choice of 2 sides: chips, salad, mash or veg + your choice of sauce

300G SCOTCH FILLET (GFO, DFO) \$42
Served with your choice of 2 sides: chips, salad, mash or veg + your choice of sauce

400G SIRLOIN (GFO, DFO) \$45
Served with your choice of 2 sides: chips, salad, mash or veg + your choice of sauce

TOPPERS

PARMY + \$5	AVOCADO, BACON & CHEESE + \$6	BRISKET NACHO + \$7	CREAMY GARLIC BANANA PRAWNS + \$7	EGG, BACON, HASH BROWN & SMOKEY BBQ SAUCE + \$7
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PIZZAS

All pizzas can be made gluten free



GLUTEN FREE BASE + \$6

MARGHERITA \$20
House-made Napoli sauce with basil, tomato, bocconcini & mozzarella cheese

SMOKED HAM \$20
House-made Napoli sauce topped with ham, pineapple & mozzarella cheese

PEPPERONI \$20
House-made Napoli sauce with pepperoni & mozzarella cheese

VEGETARIAN \$22
Roast beetroot, pumpkin, capsicum, mushroom & onion with spinach & feta on house-made Napoli sauce with mozzarella cheese

BBQ CHICKEN \$26
Bacon, Spanish onion, mushroom, spinach on smokey BBQ sauce with mozzarella cheese

MEAT EATER \$28
Brisket, bacon, pepperoni, chorizo & mozzarella cheese on smokey BBQ sauce

SOFRITO GARLIC PRAWN \$28
Spanish onion, rocket, chorizo, sofrito garlic prawns & feta

NACHO BEEF BRISKET \$28
5 beans, frijoles, sour cream, avocado salsa & corn chips

SICILIAN LAMB \$28
Lamb, pumpkin, beetroot, tomato, spinach, feta, yoghurt dressing & pistachio dukkah

KIDS MENU



FREE ice-cream with every kids meal!

CHICKEN NUGGETS \$12
Served with chips

BATTERED FLAT HEAD \$12
Served with chips

CHEESEBURGER \$12
Served with chips

HAWAIIAN PIZZA \$12
Ham, pineapple & cheese pizza

PASTA \$12
Linguine tossed in house-made Napoli sauce & cheese

SIDES & SAUCES

CHIPS \$9
Seasoned with chicken salt

SWEET POTATO FRIES \$13
Seasoned with salt & served with aioli

SEASONAL VEGETABLES \$9
Selection of seasonal vegetables with butter

GARDEN SALAD \$8
Lettuce, cucumber, tomato, sweet potato, slaw & house-made dressing

SAUCES \$3
Peppercorn, Diane, Gravy, Mushroom or Chimichurri

Gluten Free

Gluten Free Options

Dairy Free

Dairy Free Options

SALAD

GRILLED OCTOPUS \$32
Chorizo, orange, olives, cherry tomatoes, onion, roast capsicum, mesclun, citrus vinaigrette

SLOW BRAISED LAMB \$32
Spiced pearl couscous & farro with spinach, cherry tomato, beetroot, bocconcini, yoghurt dressing & fried tortillas

ROAST ROOT VEGETABLE \$23
Pumpkin, beetroot, chat potato, sweet potato, fennel, apple, walnut & rocket

ADD:
Chicken \$6
Haloumi \$8
Grilled Banana Prawn \$6 each
Smoked Salmon \$12

PASTA

All pasta's can be made gluten free



GLUTEN FREE PASTA OPTIONS + \$3

VEGETABLE LINGUINE \$28
Roast pumpkin, beetroot, capsicum, sweet potato, spinach, mushroom, confit garlic, cashew cream & parmesan

SICILIAN LAMB RAGU \$30
House made gnocchi, olives, spinach & parmesan

CRAB MEAT & CHORIZO LINGUINE \$32
Sofrito, rocket, saffron, chilli & parmesan

SEAFOOD RISOTTO \$35
Grilled banana prawns, fresh black mussels, squid, 1/2 shell sea scallops, rocket, saffron & a parmesan crisp

BURGERS

All burgers are served with chips



GLUTEN FREE BUN AVAILABLE + \$5

COCONUT PERI PERI CRUMBED FISH \$22
Grilled pineapple, sweet potato scallop, avocado, lettuce, tomato, pickles & lime aioli

HARRISA FRIED CHICKEN \$23
Bacon, cheese, lettuce, tomato, cucumber, pickles & ranch

CAJUN BEEF \$26
Bacon, hash brown, onion rings, grilled pineapple, tomato, cheese, pickles, lettuce & chipotle aioli

BEEF & BRISKET \$30
Beef patty, 12 hour slow cooked beef brisket, onion rings, cheese, pickles & smokey BBQ sauce

STEAK SANDWICH \$26
Slow roasted striploin, rocket, maple onion, tomato, cheese on toasted sourdough & a smokey BBQ sauce

DESSERTS

STICKY DATE PUDDING \$16
Served with ice cream and butterscotch sauce

8 " DESSERT PIZZA \$16
Banana, caramel, white chocolate & macadamia

DEEP FRIED CHURROS (3) \$16
Tossed in cinnamon sugar, served with salted caramel & chocolate sauce

Vegetarian

Vegetarian Option

Vegan

Vegan Option