

AFTERNOON MENU

FROM 3:30PM-5:30PM

HOUSE MADE DAMPER \$6
Served with roast garlic & onion jam

GARLIC BREAD \$9
4 pieces per serve

ADD CHEESE + \$3

CHIPS GF DF VO \$9
Seasoned with chicken salt & served with aioli

CAJUN CHICKEN TACO DF \$9
With apple slaw, cherry tomato salsa, avocado & tomatillo sauce

MINI WEDGES DFO \$12
With sweet chilli & sour cream

CAPRESE ARANCINI VG \$17
Served with pesto aioli & balsamic glaze

500G CHICKEN WINGS GF DFO \$18
With sticky Korean BBQ sauce & ranch dressing

BAKED CAMEMBERT GFO \$18
Served with grilled house made focaccia, cranberries, honey & walnuts

COCONUT CRUMBED PRAWNS \$25
5 prawns served with green papaya salad, fried rice paper, Thai basil & chilli aioli

CHICKEN SCHNITZEL \$25
Served with chips, house slaw & your choice of sauce

BEER BATTERED WHITING \$26
Served with chips, house slaw, tartare & lemon

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