

LUNCH MENU

(Mon – Sun 11.30 am – 2.00 pm)

v = vegetarian, **vgn** = vegan, **gf** = gluten free, **df** = dairy free, * means if modified

Seafood Chowder *gf** **\$15.00**

Hearty San Francisco style chowder, served with toasted sourdough*.

Zucchini and Corn Fritters *v vgn gf df* **\$17.50**

Grilled and served with a roasted pumpkin, rocket and snow pea tendrils salad with Davidson's Plum vinegar

House salad *v gf* **\$14.50**

Mixed leaves with avocado, quinoa, cucumber, cherry tomatoes, feta, mixed olives and apple cider vinaigrette. *Add chicken \$4.00*

Chicken Cobb Salad *gf* **\$18.50**

Roasted chicken pieces, bacon, hard boiled egg, avocado, cherry tomatoes, roasted corn, edamame beans, cos lettuce and buttermilk ranch dressing.

Quiche of the day *v* **\$15.50**

House made Quiche with a small house salad and apple cider vinaigrette.

Vegetable Lasagne *v vgn gf df* **\$18.00**

Layered pasta, pumpkin, sweet potato, zucchini, eggplant and roasted capsicum with Napoli sauce and served with a rocket and fennel salad.

Warm Salmon and herb Fish Cakes *gf df* **\$18.50**

With shaved fennel and mixed green salad, sliced avocado, lemon and dill mayonnaise.

Pumpkin Risotto *v gf df** **\$19.00**

Risotto with locally grown roasted pumpkin, Mungali Creek feta* and sugar snap peas.

Pan fried Barramundi **\$23.50**

Local barramundi fillet, white & sweet potato mash with citrus hollandaise and rocket salad.

Grilled Tableland Sirloin Steak (160g) **\$24.50**

With house herb butter, rosemary potatoes and fresh garden slaw

Chicken Panini **\$14.50**

Roasted chicken pieces, spinach, avocado, brie cheese and aioli on a ciabatta roll, toasted.

Classic BLT **\$15.50**

Toasted sourdough, Tableland middle rasher bacon, house greens, tomato and mayo. *Add Avocado \$2.50*

Village Beef Burger **\$18.50**

Grilled Tableland ground beef on a toasted brioche bun, mayo, red onion jam, house greens, sliced tomato, cheddar cheese, Cape York Lilly Pilly chutney and sweet potato fries.

Pulled Pork Burger **\$18.50**

Slow roasted Tableland pulled pork on a toasted brioche bun with baby cos, charred fennel, apple, aioli, boonjie tamarind and mango chutney and potato wedges.

Sides

Sweet Potato fries

Small **\$5**

Large **\$9**

Potato wedges

Small **\$5**

Large **\$9**

With your choice of one of: sour cream, sweet chilli, aioli or tomato sauce