

LUNCH MENU

TEMPURA BATTERED NZ COD

New Zealand tempura battered cod flash-fried and served with beer battered chips, garden salad and house made tartare

\$16 member • \$18 non-member

- Match with Cape Schank Pinot Grigio (Mornington Peninsula, VIC)

ASIAN WAGYU BEEF SALAD HO GF DF

Marinated wagyu beef tossed with house salad mix and rocket, topped with vermicelli rice noodles, fried shallots and an Asian inspired dressing

\$15 member • \$17 non-member

- Match with Cape Schank Rose (Heathcote, Vic)

SWEET CHILLI PORK STIR FRY HO GF

Pan seared pork tossed with snow peas, bok choy, wombok and sweet chili sauce, served with vermicelli noodles and jasmine rice

\$15 member • \$17 non-member

- Match with Cape Schank Rose (Heathcote, Vic)

CRUMBED PRAWNS

Lightly crumbed prawns flash fried and served with beer battered chips, garden salad, lemon and tartare sauce

\$16 member • \$18 non-member

- Match with Leo Buring Clare Valley Dry Riesling (Clare Valley, SA)

250GM RUMP

250gm rump cooked to your liking, served with garden salad, beer battered chips and your choice of sauce

\$17 member • \$19 non-member

- Match with Saltram Shiraz (Barossa Valley, SA)

LUNCH CHICKEN SCHNITZEL

200gm chicken breast crumbed and fried, served with garden salad, beer battered chips and your choice of sauce

\$18 member • \$20 non-member

PARMIGIANA TOPPER

Add \$3 member • \$4 non-member

- Match with Monteiths Apple cider (NZ)

BEETROOT WAGYU BURGER

Grilled wagyu beef patty, tomato relish, bacon, crisp lettuce, tomato, beetroot and cheddar cheese, served on a maroon bun with beer battered chips

\$16 member • \$18 non-member

ASK YOUR HOST FOR A GLUTEN FREE BUN \$1

- Match with James Squire One Fifty Lashes (Pale Ale)

KEY: HO healthy option

GF gluten free

DF dairy free