

LUNCH MENU

SERVED DAILY FROM 11.30am till 5pm

Chicken Waffles \$25.0

Cheesy waffles/ buttermilk fried chicken/ spinach/ chipotle/ smoked aioli/ jalapenos

Crispy Skin Fish \$27.0 (GF opt.*)

Cajun cauliflower/ fresh salad/ pine nuts/ thin sliced baby potatoes/ brown butter

Miso Salmon \$28.0 (GF opt.*)

Brown rice/ edamame/ ginger soy dressing/ seaweed/ broccoli/ spinach/ toasted seeds

Asian Fusion Pork Belly \$25.0 (GF opt.*)

Pork belly (3 piece/150g)/ dipped in caramelised sauce/ Asian fusion slaw

Chowder \$20.0

Secret recipe of house smoked mussels/ calamari/ green lip mussels/ Kiwi caught fresh fish/ prawns/ toasted sourdough

Moroccan Scotch Fillet Open Steak

Sandwich \$27.0 (GF opt.*) (DF opt.*)

180g steak/ sourdough/ fresh salad/ garlic butter/ beer battered fries

Calamari Rings \$14.0 (GF opt.*)

Tapioca starch/ smoked paprika/ lemon seasoning/ sriracha mayo/ roquette salad with peas

Lamb Rack \$25.0 (GF opt.*)

Pea puree/ lamb rack/ sauteed spinach / mushrooms/ mint sauce

Smoked Chicken Salad \$23 (GF opt.*)

Mixed leaf lettuce/ crunchy slaw/ lemon vinaigrette dressing/ curry aioli

Veggie O Veg \$22.0 (v)

Fettuccine/ mushrooms/ spinach/ red & green capsicum/ onion/ home made Napoli sauce

Fish & Chips \$P.O.A. (GF opt.*)

Tempura beer battered or pan fried (180g)/ beer battered fries/ garden salad

Soup Of The Day \$P.O.A. (GF opt.*)

Warm sourdough or wholemeal sourdough bread

Alf's Burgers

Served on a crispy brioche bun

Beef Brisket \$25.0 (GF opt.*)

Mozzarella cheese/ mustard mayo/ cos lettuce/ fried jalapenos/ onion/ beer battered fries

Crispy Buttermilk Chicken \$23.0 (GF opt.*)

Crispy slaw/ smoked aioli/ beer battered fries

Vegetarian \$21.5 (v) (vg opt.*) (DF opt.*)

Vegetarian patty/ mozzarella cheese/ onion/ tomato/ beer battered fries

On the Side

Cross cut fries \$6.0

Beer battered fries \$6.5

Steamed seasonal vegetables \$7.0

Creamy fresh herb & garlic mashed potatoes \$6.0

Thin roast potatoes \$4.5

Cajun cauliflower \$6.0

Baby potatoes \$5.0

Brown rice \$3.5

*Please be advised that we use allergens in the kitchen, so we cannot guarantee 100% allergen free
DF Dairy free DF opt. Dairy free option GF opt. Gluten free option v vegetarian vg opt. Vegan option