

TAKE HOME LUNCH & DINNERS

TUESDAY TO SUNDAY
11AM – 2PM
WEDNESDAY TO SATURDAY
5PM – 7.30PM

CLASSIC FAVOURITES

MACHO NACHO (GF) – Our own recipe of ground beef and spices, rich tomato salsa, melted mozzarella on a bed of corn chips topped with guacamole and sour-cream | **15** (V option without beef)

CROQUETTES DE LA CASA – Crab meat, prawn pieces, potato & herbs crunchy croquettes with homemade orange chili jam served with salad and toasted bread | **19**

COUNTRY FAMOUS (V) – Two of our famous corn and veggie fritters served with marinated grilled tomato, homemade capsicum-and-tomato relish and your choice of Guacamole | **18**, Bacon | **20** or Smoked Salmon | **22**

DOLLY (GF) – Our unique spiced lamb kofta skewers on a diced tomato, cucumber, olive and feta salad with hummus, crispy mix of Spanish onion and chickpeas | **23**

BARRA (GFR) – Pan fried and oven finished barramundi fillet topped with olive, tomato and caper salsa served with beer battered hot chips and fresh salad | **25**

BUN MEALS

Served with hot chips or fresh salad. Go for both | **3**

THE TIMELESS (GFR) – Club sandwich on a Turkish bun with pieces of souvlaki style grilled chicken, crispy premium bacon, fresh tomato, cos lettuce, our homemade relish and lime mayo | **19**

THE MOO – Our majestic burger with homemade beef patty, grilled pineapple, crispy bacon, cheese, tomato, lettuce and BBQ sauce on a seeded milk bun | **19** Add another patty | **5** or an egg | **3**

THE CLUCK (GFR) – Crumbed chicken fillet on a seeded milk bun with guacamole, fresh tomato, cos lettuce and chipotle mayo | **19**
Grilled option available

THE BAA (GFR) – Topless burger with our unique spiced lamb mince patty, beetroot hummus, caramelised onion, grilled haloumi, crunchy cos lettuce, tzatziki, finished with rocket, tomato and cucumber salsa | **19**

THE EGYPTIAN (V, GFR) – Vegetarian patty (made of pumpkin, chickpea, brown rice, spices and herbs) served topless with beetroot hummus, caramelised onion, baby spinach, mint yogurt and topped with tomato, cucumber, rocket and lemon vinaigrette | **18**

THE ULTIMATE – Premium bacon, two fried eggs, melted tasty cheese and our house relish on a warm seeded milk bun | **16** Add Pineapple | **2**

SIDES

South-American **EMPANADAS (GF)** crunchy corn flour pastry stuffed with lamb, potato and herbs served with spicy salsa 4 pcs | **14** additional | **3.50**

Aussie beer battered **HOT CHIPS** served with tomato, BBQ or lime mayo | **9**

Turkish **GARLIC BREAD** (4 pcs) | **6**

SOPHISTICATEDLY GREEN

THE TOWER (V, GF) – A stack of grilled vegetables on a sweet potato base served with cherry tomatoes and grilled asparagus topped with rocket and mint yoghurt | **18** ADD some sourdough or garlic bread | **2**

EXOTIC BOLIVIAN (V,GF) – Super bowl of warm quinoa, wilted spinach, roasted pumpkin, sauteed mushrooms, cherry tomatoes and mixed seeds trickled with smoky capsicum sauce.
Plain | **16**, Haloumi | **20**, Chicken | **22**

HOLY PATCH (GF) – A combination of grilled vegetables; green zucchini, red capsicum, roasted pumpkin, kalamata olives and feta cheese on mixed leaves with a touch of balsamic reduction.
Plain | **17**, Haloumi | **20**, Chicken | **22**

FETTUCCINE OR CREPE (GFR) & SALAD

BUTTERFLY – Our famous tasty blend of chicken breast pieces and mushrooms, in a creamy porcini mushroom sauce | **22**

MEDITERRANEAN – Red pepper, zucchini, baby spinach, kalamata olives and basil drizzled with chipotle capsicum sauce and crumbled feta cheese | **22**

COCKTAIL OF SEA CREATURES – Prawns, calamari, barramundi pieces and cherry tomatoes in our exceptional spicy coconut seafood sauce | **26**

THE ITALIANISSIMO – Our own recipe of ground beef and spices with homemade rich tomato salsa to make the best bolognese topped with shaved parmesan cheese | **21**

THE PANCAKES (GFR)

A stack of two fluffy pancakes with your choice of topping

BANANA, strawberry and maple syrup | **12**

BUTTER and maple syrup | **10**

Go **CANADIAN** add some bacon | **5**

THE WAFFLES

Sugar & cinnamon Belgian waffle (or two) topped as you like

STRAWBERRY & chocolate single | **8** double | **13**

MIXED BERRY compote single | **8** double | **13**

THE CAKES

CHOCOLATE brownie, strawberry and chocolate sauce | **7**

STICKY FIG & walnut pudding with caramel sauce | **7**

ORANGE citrus syrup cake (GF) with berry compote | **7**

DRINKS

HOT DRINKS

Short Black, Macchiato, Piccolo latte | **3**

Cappuccino, Flat white, Latte, Long Black | **3.5**

Mocha, Vienna coffee | **4.5**

Hot chocolate, Chai latte | **4.5**

Decaf, Large, Extra shot | **1 each**

MONIN FLAVOUR – Vanilla, Hazelnut, Caramel | **1 each**

SOY & ALMOND MILK at no extra charge on hot drinks

CUP OF TEA (350 ML) – English Breakfast, Earl Grey, Black Chai, Peppermint, Chamomile, Green Jasmine, Forest berry, Lemongrass & Ginger | **3.5**

Extra tea bag | **1**

COLD DRINKS

ICED DRINKS (with ice-cream & cream) Coffee, Chocolate, Mocha, Strawberry, Caramel, Lime | **6**

ICED latte or black | **5**

SMOOTHIE – mango, mixed berries or banana | **7.5**

Beelighted – Acai, banana, apple, yoghurt & chia seeds | **8.5**

MILKSHAKE – Chocolate, strawberry, caramel, vanilla, lime, coffee | **5.5**

SOY & ALMOND MILK | **1 EACH**

ICED TEA – peach, lemon or mango | **5**

SPARKLING WATER – 1 litre | **7** 330ml | **3.5**

SOFT DRINK – Coke, diet coke, coke no sugar, fanta, sprite, ginger beer | **3.5**

JUICE – apple, apple & blackcurrant, orange & mango, tropical | **3.5**

BEER

HEINEKEN Lager | **5**

JAMES BOAG'S Lager | **5**

4 PINES Pale Ale Crafted | **6**

ONE FIFTY LASHES Pale Ale | **6**

CASCADE LIGHT | **5**

CIDER

APPLE CIDER Pure Blonde | **5**

PEAR CIDER Strongbow | **5**

V – Vegetarian GF – Gluten Free GFR – Gluten Free on Request (surcharge may apply)