

Lunch Menu

AVAILABLE EVERY DAY 12PM - 6PM

\$18

INCLUDES A HOUSE DRINK

GLASS OF HOUSE ROSE/PROSECCO/SPARKLING/WHITE/RED WINE;
OR A SCHOONER OF HOUSE BEER OR CIDER ; OR A JUICE: OR A SOFT DRINK

mains

CLASSIC PARMA (G)

Free range, hormone free chicken breast fillet breaded with cornflakes and topped with house made Napoli sauce and Mozzarella. Served with our signature seasoned fries and salad. **Add ham for \$1**

CLASSIC SCHNITZ (G)

Free range, hormone free chicken breast fillet, breaded with cornflakes. Served with gravy, our signature seasoned fries and salad.

STEAK 'N' FRIES (G)

Local grass-fed 180g rump steak served with our signature seasoned fries, salad and sauce. **Choose from peppercorn sauce, mushroom sauce or gravy.**

CHAR-GRILLED PORK SCOTCH

300G Pork scotch fillet char-grilled served with our signature seasoned fries, sweet apple and mushroom sauce.

FISH 'N' CHIPS (G)

New Zealand blue whiting coated in a rosemary and ginger beer batter. Served with our signature seasoned fries, salad and tartare sauce.

burgers

ALL BURGERS ARE SERVED WITH OUR SIGNATURE SEASONED FRIES

TRIO OF SLIDERS

Select any 3 of the below sliders

- American cheeseburger
- Fried chicken - Mushroom (V)

AMERICAN CHEESEBURGER

Black Angus beef patty with cheese, pickles and special sauce served on a brioche bun.

Make it a double for \$4! Double patty

FRIED CHICKEN BURGER

Crispy buttermilk chicken thigh with Asian coleslaw and mayo served on a charcoal bun.

Make it a double for \$4! Double patty

PUMPKIN & LENTIL BURGER (V)(V+)

A home made roasted pumpkin and lentil patty with vegan Red Leicester cheese, mushrooms, lettuce, tomato and fried onion straws on a vegan friendly beetroot bun.

Change to gluten free/dairy free bun for \$2 extra.

Have your burger wrapped in iceberg lettuce for no extra charge.

(G) Gluten Free (V) Vegetarian (V+) Vegan (N) Contains Nuts
All fried gluten free items are cooked in their very own fryers, however please note we have a shared kitchen so cross contamination may occur.

ALL OUR MEATS ARE CERTIFIED HALAL.

15% SURCHARGE APPLIES
ON ALL PUBLIC HOLIDAYS

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SPECIALS

EVERY DAY 12 - 6PM

cocktails

\$12 APEROL SPRITZ

\$10 FROZEN COCKTAILS

wine

\$5 GLASS

LINDEMAN'S HENRY'S SONS
SPARKLING / WHITE / RED

\$6 GLASS

UPSIDE DOWN ROSÉ
SEPPELT PROSECCO

beers & cider

\$4 SCHOONER SUMO'S CHOICE

\$10 JUG SUMO'S CHOICE

\$6 SCHOONERS • \$15 JUGS

2 BROS DRAUGHT • CARLSBERG •
MRS FOO'S APPLE CIDER • TIGER

\$8 SCHOONERS • \$20 JUGS

GOAT • BETTER BEER •
STOMPING GROUND HAZY PALE

\$8 BOTTLE PERONI 0.0% ALC

PIZZA \$5 REGULAR & \$8 BIG

MARGHERITA (V)

POPCORN CHICKEN

PESTO CHICKEN & TOMATO

BABAR THE ELEPHANT

Tandoori chicken

THE ADVENTURES OF TIN TIN

BBQ chicken

PEPPERONI

LILO AND STITCH

Hawaiian

SNOW WHITE (V)

Three cheeses & honey

THE ROAD TO EL DORADO

Spicy meat lovers

VEGAN PIZZA (V+) \$7 REG & \$10 BIG

Mushroom, tomato, onion & jalapenos with vegan aioli

Add Vegan Cheese for \$3 on reg or for \$4 big pizza.

Vegan friendly/Gluten free base is available
for extra \$1.50 REG | \$2 BIG
All toppings are gluten free
Extra toppings available for \$1 each

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