

# Lunch Menu

AVAILABLE EVERY DAY 12PM - 6PM

# \$20

## 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

## meat 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**

### 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.





# Spring SPECIALS

EVERY DAY 12-6PM

## cocktails

**\$27 JUGS - \$40 TOWERS (2L)**

MINIMUM OF TWO PERSONS SHARING  
BLUE KAZOO // FRUIT TINGLE  
SUMMER PASSION // PINK LYCHEE

**\$10 FROZEN COCKTAILS**

ASK SERVER FOR WHAT'S FREEZING

## beers & cider

**\$9 PINTS - \$18 JUGS - \$30 TOWERS**

2 BROS DRAUGHT // CARLSBERG  
MRS FOO'S APPLE CIDER // TIGER  
STOMPING GROUND HAZY PALE

**\$10 JUG SUMO'S CHOICE**

## wine

**\$6 GLASS // \$25 BOTTLE**

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

**\$7 GLASS // \$30 BOTTLE**

UPSIDE DOWN ROSÉ

## 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+)**

**\$8 REG & \$12 BIG**

Mushroom, tomato, onion & jalapenos  
with vegan aoli

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

Vegan friendly/Gluten free bases are available

for extra \$3 REG | \$4 BIG

All toppings are gluten free. Extra toppings available for \$1ea

(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

me  
&u



**ADD FRIES FOR JUST \$4  
WITH ANY PIZZA**