

LUNCH MENU

FROM 11:30AM TO 2:30PM

SHARE PLATES

OYSTERS (GF/DF) \$4 EACH

Natural or Kilpatrick

SPRING ROLLS (DF) \$14

Duck and vegetarian spring rolls with dipping sauce

BUFFALO WINGS \$17

Crispy wings coated with chipotle BBQ sauce, celery and ranch dressing

STEAMED DUMPLING AND BUN \$22

Prawn hargow/vegetarian dumpling/BBQ pork bun/chicken and prawn Siu Mai with dipping sauce

CRISPY CALAMARI (DF) REGULAR \$16 / LARGE \$29

Baby squid dusted with spicy flour, citrus aioli and capers

SATAY SKEWERS (GF) \$17

Grilled chicken skewers, cucumber and red onion salad with peanut sauce

MAIN COURSE

VIETNAMESE SQUID SALAD (DF) \$28

Crispy baby squid, Asian style salad with chilli and lime dressing

APRON'S NICOISE SALAD \$29

Crispy skin ocean trout, potato, green beans, Kalamata olives, cherry tomato, egg, green leaves with Balsamic vinegar dressing

FISH AND CHIPS (DF) \$29

Beer battered Artic cod, served with rustic fries, garden salad, tartare sauce and pickled onions



FROM THE GRILL

Served with rustic fries and garden salad with Balsamic dressing, with one sauce of your choice

Please note that fries are cooked in oil that has contained gluten products.

DARLING DOWNS WAGYU TENDERLOIN MB3+ 200GR \$48

RANGER VALLEY WAGYU RUMP MB7+ 350GR \$49

ATLANTIC SALMON FILLET 200GR \$39

BARRAMUNDI FILLET 200GR \$39

All items from the grill are gluten and dairy free

YOUR CHOICE OF SAUCE *All sauces are gluten free*

Green peppercorn

Red wine

Bearnaise

Dill fish cream

Chimichurri (DF)

Horseradish cream and hot English mustard



LUNCH FAVOURITES

STEAK SANDWICH \$26

Toasted rosemary ciabatta, grilled minute steak, smoked bacon, fried egg, caramelized onions, lettuce, tomato, cheddar cheese, horseradish mayonnaise, served with rustic fries and tomato sauce

CLASSIC CLUB SANDWICH (DF) \$24

Toasted bread, grilled chicken breast, smoked bacon, fried egg, tomato, lettuce, mayonnaise, served with rustic fries and tomato sauce

CHEESE BURGER \$27

Toasted milk bun, grilled Black Onyx beef patty, smoked bacon, caramelized onion, lettuce, tomato, cheddar cheese, burger sauce, served with rustic fries and tomato sauce

CHICKEN BURGER \$25

Toasted milk bun, crispy chicken breast, smoked bacon, lettuce, tomato, cheddar cheese, chipotle mayonnaise, served with rustic fries and tomato sauce

SIDES \$9

Confit garlic creamy mash (GF)

Broccolini with shaved parmesan and lemon (GF)

Green beans with crumbled feta cheese (GF)

Rustic fries

Garden salad with Balsamic dressing (GF/DF)

DESSERT

Classic creme brulee, salted caramel ice cream (GF) \$22

Warm mini Nutella doughnuts, vanilla ice cream, caramel sauce \$22

Cheese platter with house made quince jell, Falwasser crackers \$25

ICE CREAM 3 SCOOPS \$12

Vanilla, Chocolate, Salted caramel (GF)

We take all dietary needs seriously. If you have any concerns with dishes you have ordered in relation to your dietary needs, please speak to your server. Gluten free and dairy free items have been made using gluten free or dairy free ingredients, however we cannot guarantee 100% due to not being produced in a gluten or dairy free environment. Some products prepared may contain nuts or trace amount of nuts.

