



lunch

Slim Affair – 13.00

House salad with smoked chicken, artisan lettuce, blue cheese, crispy bacon, roasted tomatoes, and hard-boiled egg, all tossed in a roasted garlic herb dressing.

Petit Filet Salad – 13.00

House salad with cherry tomatoes, julienne of carrots and beets, cucumber slices, and hard-boiled egg. Topped with sliced Petit Filet of Beef and drizzled with a red wine dijon horseradish dressing.

French Onion Tart – 12.00

Slow-cooked onions and mushrooms baked in a buttery savoury tart, topped with herb cream cheese. Served on a bed of artisan lettuce and balsamic vinaigrette.

Pulled Pork Sliders – 12.50

Smoked pork shoulder braised with 2 Chefs BBQ sauce on butter-toasted buns, served with Asian slaw (add soup of the day for \$3.00).

Cheating Heart – 12.50

House-braised beef with Monterey Jack cheese grilled on fresh sourdough bread. Served with soup of the day, our Asian slaw, or artisan greens; choice of house vinaigrette or roasted garlic herb dressing.

Lover's Quarrel – 13.00

Mushroom ravioli served with house-made rustic tomato sauce and served with a bouquet of greens.

Crab BLT – 13.00

Fresh crab, fresh tomatoes, crispy bacon, lettuce, and pickled ginger, stacked on a butter toasted bun. Served with your choice of soup of the day or salad.

Smoking Hot – 12.50

Toasted sourdough clubhouse with smoked chicken, lettuce, roasted tomatoes, bacon, and herb aioli. Served with soup of the day or our healthy Asian slaw or artisan greens, with choice of house vinaigrette or roasted garlic herb dressing.

Risotto Balls – 13.00

Delicious house-made herb risotto stuffed with cheese and pan fried to perfection. Served with a rustic tomato sauce and bouquet of artisan greens, with house vinaigrette or roasted garlic herb dressing.

Ménage à Trois (Fish 3 Ways) – 13.00

House-made crab and snapper fishcake on top of artisan greens slaw mix with a lemon and herb dressing served with candied salmon, garlic prawns, and served with toast points.

Sesame Crusted Tuna Loin – 13.50

Served on a bed of daikon with house greens and topped with our house-made soya vinaigrette.

Ask us about making your meal fit your food allergies, sensitivities, or preferences!



VEGETARIAN
GLUTEN-FREE
VEGAN
DAIRY-FREE



EAT-IN
TAKE OUT
CATERING
TAKE HOME

Fresh, healthy food – no matter
where you choose to eat it.

