



LUNCH MENU

11:45AM - 2:30PM MON-THU | 12PM - 2:30PM FRI-SUN

STARTERS & SHARE PLATES

Bread & Dips * (V) Warm ciabatta served w/ tzatziki and babganoush dips **15**

Duck Pâté * w/ red onion jam, cornichons and lavosh 15

Halloumi (V) (GF) Char-grilled halloumi **12**

Olives (V) (GF) Warm assorted olives **9**

MAINS

Tandoori Chicken Salad (GF) 19

Warm tandoori chicken, almond slithers, chickpeas, caramelised onion, spinach and raita dressing

Mediterranean Lamb Salad (GF) 21

Char-grilled lamb, cucumber, feta, onions, cherry tomatoes, basil and tzatziki

Duck Mee Goreng 26

Fried egg noodles w/ confit duck, green beans and spring onion topped w/ fried egg and side of sambal

Kulwinder's Vegetable Manchurian (V) 20

Fried vegetable dumplings served w/ saffron rice and raita dressing

Valencia Paella (GF) 27

Valencia style paella w/ Mooloolaba prawns, chicken and chorizo in a chilli & saffron stock

Moroccan Lamb Shanks 26

Orange & date slow-cooked lamb shanks w/ green beans and cous cous

Yucatan Chicken Skewer (GF) 24

Grilled chicken skewers w/ orange spice paste, cabbage, tomato & black bean salad and charred lime

Tasmanian Salmon (GF) 27

w/ wasabi mash potato, sautéed green beans and leek

[Maximum 3-way split bill] (v) - vegetarian (gf) - gluten free *GF option available

'World Inspired Food'



LUNCH BEVERAGES

BEERS & CIDER

Cascade Premium Light, Light Lager, TAS	7
Cooper's, Mild Ale, SA	7.5
Peroni Nasstro Azzuro/Leggera, Lager, Italy	8
Asahi, Lager, Japan	8.5
Burleigh Brewing Co, Tropical Pale Ale, QLD	9
Monteith's RIPA, Red IPA, NZ	9
Stone & Wood, Pacific Ale, NSW	9.5
Little Creatures, IPA, WA	9.5
Pilsner Urquell, Pilsner, Czech Republic	8.5
Hoegaarden, Weis Bier, Belgium	9
The Hills Cider Co, Apple or Pear Cider, SA	8.5

NON-ALCOHOLIC

Antipodes Sparkling Water 500ml	6	1l	8.5
Soft Drinks (Coke, Coke Zero, Lemonade)			4.5
Strangelove Organic Ginger Beer			6
Lemon, Lime & Bitters			6
Passionfruit Elixir			8
Passionfruit coconut water, fresh lime and lemon sorbet			
Orange, Apple or Pineapple Juice			5
Tea or Coffee			4

(See wait staff for full beverage list)

WINES

Sparkling

Jansz Premium Cuvee	
Corte del Pozzo, Organic Prosecco 2016	
Champagne Palmer Brut Reserve	
Christobel's, Moscato 2016	

Rosé

83 Rosé 2016 Cotes de Provence	
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White

Terroir, Sauvignon Blanc 2016	
Sidewood, Sauvignon Blanc 2017	
Ingram Road, Chardonnay 2016	
Jim Barry 'The Lodge Hill', Riesling, 2016	
Canal Grando, Pinot Grigio 2016	

Red

Sidewood Pinot Noir 2016	
Chalk Hill 'Luna', Shiraz 2016	
Pitchfork, Cabernet Merlot 2015	
Running with Bulls, Tempranillo 2016	
Alamos, Malbec 2016	

CHAMPAGNE



Piper's River, TAS	
Veneto, Italy	
Reims, France	
South Australia	

GLASS BOTTLE

12.5	58
10	46
	120
8	35
10	45
8.5	36
	46
9.5	43
	49
9	39
11	49
9	39
8.5	37
	46
	44