

LUNCH MENU



- Choice of Entrée -

Coconut Prawn (gf) (df)

Shore mariner prawn cutlet on a spicy coconut broth

Chicken Chilli (gf) (df)

Tender chicken, capsicum, onion, spring onion w/ sweet and hot chilli

Vege Soup (vegan)

Packed w/ green goodness of leek, pea, watercress and vegan yoghurt



- Choice of Mains -

Reef Fish (gf)

Coral-coast reef fish fillet on a house made green hummus, zucchini ribbon, grilled broccolini, grilled lemon and bearnaise sauce

Honey Soy Chicken (gf)

Honey & soy glazed chicken breast. Thai style mixed slaw, brown butter rice and sesame seeds

Goat Curry (gf) (df)

Tender slow-cooked boneless goat, aromatic spices served w/ rice and flatbread

Vege Quesadilla (v)

Plant based mince, Mexican beans, capsicum on a toasted tortilla wrap

- Dessert Platter to share -

Coconut Chai Pudding (gf) (df)

w/ orange, pineapple and dried cherries

Salted Caramel Cheesecake

w/ fresh fruits and caramel syrup

Chocolate Mousse (gf)

w/ fresh fruits

(v) = vegetarian | (gf) = gluten free | (gfo) = gluten free option available