

LUNCH MENU

Chili Caramel Fried Chicken (DF, GF) Green mango, papaya, mint, peanut and lime	\$26
Aubergine Chile (VGN, DF, NF) Braised freekeh, chipotle hummus and mustard cress	\$24
Caprese Panzanella (V) Heirloom tomatoes, mozzarella di bufala, crostini, basil with balsamico	\$25
West Caesar Salad (add smoked chicken \$7) Baby gem lettuce, croutons, bacon, parmesan in Caesar dressing	\$23
250g Steak Frites (GF, NF) MB2+ sirloin, Cafe de Paris butter, red wine jus with shoestring fries	\$45
Tigern Prawn Agio Olio E Peperoncino (I, NF, DF) Spaghetti, garlic, pepperoncino, white wine, parsley and black olive crumbs	\$43

Sides

Truffled Shoestring Fries (V, NF) Parmesan, parsley and aioli	\$14
Steamed Broccolini (V, GF, DF) Toasted almonds, chili and olive oil	\$15
Mixed Salad (V, VGN, DF) Mixed baby leaves, tomato, cucumber in raspberry vinaigrette	\$10

*DF- Dairy Free GF- Gluten Free NF- Nut Free V- Vegetarian VGN- Vegan
Seafood Origin: A- Australian I- Imported M- Mixed Origin*

\$25 BURGER MONTH

Served with a side of fries plus a Coke Classic, Coke Zero or Sprite

Grilled Chicken Mojo (NF)

Grilled zesty chicken breast, charred pineapple, 'slaw, onion jam and mojo sauce

The Northern Angus (NF)

Grilled beef patty, cheese, beet relish, crispy onions, lettuce and mountain pepper sauce

Amalfi Burger (VEG)

Crumbed & fried eggplant, mozzarella di buffalo, tomato, basil pesto and rocket

All produce are prepared in an area where allergens could be present.
For those with allergies, sensitive to certain ingredients, and would require special dietary requirements, please let us know.

10% surcharge applies on public holidays.