

Lunch Menu

Entrée

Grilled ciabatta bread and dips Hummus, capsicum, sweet chilli cream cheese dips, marinated olive, chorizo Korean fried chicken Korean fried chicken thighs, sweet and spicy dipping sauce, mixed garden salad

To share

Land and sea platter Pork belly bites, Korean fried chicken, beef empanadas, salt and pepper squid, beer battered fish, prawn twisters, spicy plum sauce, tartar sauce, pickled slaw, chips and grilled bread

If you have any dietary requirements including food allergies or food intolerances, please let our team members know in order to fulfil your culinary experience. Every care is taken to meet your dietary requirement, however, we cannot guarantee that food allergens will not be transferred through accidental cross-contact.

(v) vegetarian (may contain egg, dairy products and/or honey), (vg) vegan (contains no animal products), (d/f) dairy-free, (g/f) gluten-free product*, (n/f) nut-free product* – *Although this dish is prepared with gluten or nut-free products, we cannot guarantee 100% gluten or nut-free as the dish is prepared in kitchens that also use gluten products and nuts.



Lunch Menu

Main

Asian rice noodle salad Rice noodle, cucumber, carrot, coriander, mint, bean shoot, cherry tomato, roasted peanut, tamarind dressing (v, g/f, d/f, n/f on request)	20
Add chicken Add smoked salmon	5 6
Caesar salad Cos lettuce, poached egg, maple candied bacon, parmesan, herbed croutons, anchovy dressing (n/f, g/f on request) Add chicken	20 5
Add smoked salmon	6
Supreme Bowl Edamame beans, roast carrots and pumpkin, spinach, quinoa, boiled egg, miso dressing (v, g/f, n/f, d/f and vegan on request)	21
Add chicken Add smoked salmon	5 6
Rendezvous beef burger Homemade beef patty, brioche bun, cos lettuce, maple candied bacon, pickled red onion, American cheese, cornichon, chips (n/f, g/f on request)	26
Extra beef patty Add egg	5 1
Scotch steak sandwich Onion jam, brie cheese, grilled mushrooms, aioli, rocket, Turkish bread, fries (g/f on request)	27
Add egg	1
Fish and chips Battered or grilled Barramundi fillet, garden salad, tartar sauce, lemon wedge (n/f)	19
Tagliatelle pasta with scallops Tagliatelle pasta, garlic, scallops, green peas, parmesan cheese, white wine cream	27
Potato gnocchi and spinach Sundried tomato, baby spinach, rose cream sauce, walnut, shaved parmesan cheese (v, n/f and d/f on request)	25

⁽v) vegetarian (may contain egg, dairy products and/or honey), (vg) vegan (contains no animal products), (d/f) dairy-free, (g/f) gluten-free product*, (n/f) nut-free product* – *Although this dish is prepared with gluten or nut-free products, we cannot guarantee 100% gluten or nut-free as the dish is prepared in kitchens that also use gluten products and nuts.



Lunch Menu

Sides

Sauces	3.5
Steamed seasonal vegetables, lemon evoo (v, g/f, n/f)	9
Green salad (v, g/f, d/f, n/f)	9
Seasoned wedges, sour cream and sweet chilli (v, g/f, n/f)	9
Fries (v, d/f, g/f)	9

Red wine jus (g/f, n/f, d/f)

Mushroom sauce (n/f)

Mustards (grain / Dijon / hot English)

Hollandaise sauce (v)

⁽v) vegetarian (may contain egg, dairy products and/or honey), (vg) vegan (contains no animal products), (d/f) dairy-free, (g/f) gluten-free product*, (n/f) nut-free product* – *Although this dish is prepared with gluten or nut-free products, we cannot guarantee 100% gluten or nut-free as the dish is prepared in kitchens that also use gluten products and nuts.



Lunch Menu

Dessert

Chocolate pudding Warm chocolate saucing pudding, vanilla ice-cream, mixed berry compotes, whipped cream (v)	15
Lemon and lime cheese cake Served with candied orange and mandarin gel (v, g/f)	15
Trio of Ice-cream Vanilla bean, chocolate, strawberry ice-cream, Chantilly cream, bisquits, and chocolate sauce (v. q/f)	14