



Lunch Menu

11.30am to 3.00pm

Joan's Duo Of Dips (Gfa)

\$12.5

Selection Of House Made Dips W Chargrilled Pita Bread

Rustic Fries (Gf) (Df) \$8

Joan's Seasoning W Garlic Aioli Or Tomato Sauce

Sweet Potato Fries (Gf) (Df) \$9

Joan's Seasoning W Garlic Aioli Or Tomato Sauce

Vegan Salad (Gf) \$16.5

Black Rice, Quinoa, Shaved Beetroot, Asparagus, Cherry Tomatoes, Pickled Fennel, Roasted Capsicum & Butternut Pumpkin, Corn & Coriander Salsa W Toasted Seeds

Add: Chicken/Salmon \$4 Haloumi/Feta Or Avocado \$3

Salt & Pepper Squid (Gf) (Df) \$18

Dusted In Szechuan Flour W Rice Noodles, Asian Slaw & Namjim Dressing

Mushroom Risotto (Gf) (Vegan) \$18.9

Forest Mushrooms, Sweet Peas, Roasted Butternut Pumpkin & Pinenuts

Add: Chicken \$4 Feta \$3

Haloumi Burger (Gfa) (Dfa) \$20

Grilled Haloumi, Roasted Swiss Brown Mushroom, Baby Spinach, Avocado, Tomato, Shredded Beetroot & Aioli On A Pumpkin Bun W Rustic Fries

Crispy Chicken Burger (Gfa) (Dfa) \$21

Cajun Buttermilk Fried Chicken Breast, Cheddar, Fr/Range Bacon, Tomato, Lettuce, Chipotle Aioli & Rustic Fries

Wagyu Beef Burger (Gfa) (Dfa) \$21

House Made Patty, Cheddar, Fr/Range Bacon, Tomato, Lettuce, Kasoundi, Aioli & Rustic Fries

Pulled Pork Burger (Gfa) (Dfa) \$20

House Made Smokey Bbq Pulled Pork, Apple Slaw, Cheddar, Chilli Aioli W Rustic Fries

Smoked Salmon Bruschetta (Gfa) \$12.9

Harris Smoked Salmon, Avocado, Fetta, Shaved Fennel, Tomato & Baby Spinach On Toasted Organic Rye

Vegan Bruschetta (Gfa) \$12.9

Avocado, Shredded Beetroot, Baby Spinach, Tomato, Roasted Pumpkin & Capsicum On Toasted Organic Rye

Add: Chicken \$3

BLAT Focaccia (Gfa) \$12.9

Free Range Bacon, Avocado, Lettuce & Tomato W Roasted Garlic Aioli **Add: Chicken \$3**

Add A Side Of Rustic Fries For \$4 Or

Sweet Potato Fries For \$4.5

**Gf = Gluten Free Df = Dairy Free
Gfa = Gluten Free Available
Dfa = Dairy Free Available
We Cater For All Dietary Requirements**

See Front Page for Kids Options