

LUNCH MENU

Coat of Arms Burger

\$30

200g Emu, Kangaroo & Beef
Patty in a Wattleseed Bun, with
Smoked Bacon, Fried Egg,
Grilled Pineapple, Beetroot,
Aged Cheddar, Lettuce &
Tomato.

With a Bush Tomato Relish

*A true taste of Australia,
bringing bold native flavors
together in one epic burger.
Served with rustic cut fries*

Roasted Pumpkin and Quinoa Salad (V, VG)

\$28

*Tender roasted pumpkin,
combined with fluffy quinoa,
fresh herbs, and a tangy lemon
dressing. Garnished with toasted
seeds for added texture, this
vibrant, plant-based salad is
made with locally sourced
ingredients for a wholesome,
sustainable dining experience.*

Grilled Chicken Sandwich

\$32

*Mediterranean-spiced grilled chicken, sustainably sourced,
paired with fresh avocado on toasted Turkish bread. Layered
with house-made aioli, crisp lettuce, Swiss cheese, vine-
ripened tomato, and red onion. Served with a side of locally
sourced sweet potato fries*

Falafel Wrap (VG)

\$26

*House-made falafel with creamy tzatziki and a fresh garden
salad, wrapped in soft flatbread. Served with a side of taro
fries, offering a wholesome and plant-based option for a
sustainable meal.*

Fish Tacos

\$28

*Fresh beer-battered barramundi, responsibly sourced, served
in two soft tortillas with crisp lettuce and house-made mango
salsa. Accompanied by your choice of house tartare or spicy
chipotle sauce. Served with a side of sweet potato fries.*

Classic Waldorf Salad (VG)

\$28

*Crisp apples, celery, and walnuts tossed in a light, creamy
dressing, served on a bed of fresh, locally sourced mixed
greens and garnished with grapes. (Enhance your salad with
optional add-ons: grilled chicken, prawns, or blue cheese, all
responsibly sourced \$6 extra)*

Philly Steak Sandwich

\$32

*Thinly sliced, quick-seared steak, ethically sourced, served on
toasted Turkish bread with roasted capsicum, caramelized
onion, and melted Swiss cheese. Served with a side of taro
fries, made from sustainably grown ingredients.*

Pan-Seared or Beer-Battered Barramundi

\$32

*Pan-seared or beer-battered barramundi, responsibly sourced,
served with sweet potato fries, a fresh house salad, and house-
made tartare sauce. Garnished with lemon and lime for the
perfect eco-conscious finish.*

