

three

RESTAURANT BAR & GRILL

premium lunch

2 courses for \$35 - 3 courses for \$42

entrees

PORTOBELLO MUSHROOMS (v)

*Topped with creamy blue cheese,
parmesan and walnuts*

DUCK LIVER PATE

Toasted crostini, sherry jelly, orange curd

**SELECTION OF BREADS
& HOMEMADE DIPS**

mains

PORK BELLY

*Cauliflower puree, mushrooms, asparagus, crackling,
red wine jus*

200gm RIB FILLET

Hand cut chips, beetroot & radicchio salad, red wine jus

OCEAN TROUT

*Chat potatoes, green beans, cherry tomatoes,
red onion, salsa verde*

VEGETARIAN MAIN OPTION ON REQUEST

desserts

LEMON MERINGUE

Cheesecake, lemon curd, streusel, meringue

CHURROS

White chocolate and caramel dipping sauces

TRIO OF SORBETS

Chefs selection of sorbets

Cakeage \$2 per person | 15% surcharge on public holidays | Offers subject to terms and conditions
| Additional charges for extras | No BYO

three

RESTAURANT BAR & GRILL

lunch

mains

Main | Drink | Dessert \$25 special

Choose from any Main or Burger | any Dessert | a Drink

FISH & CHIPS - 19

Fresh fish in homemade batter, hand cut chips & seasonal salad

LEMON PEPPER CALAMARI - 19

Hand cut chips, seasonal salad

MUSHROOM & CHEESE CROQUETTES (v) - 19

Ratatouille, pecorino, fresh herbsling

SEAFOOD LINGUINI - 22

Fresh seafood, white wine, garlic cream, parmesan

SPAGHETTI BOSCAIOLA - 22

chicken breast, mushrooms, bacon, garlic cream, parmesan

CREAMY BEEF & MUSHROOM PAPPADALLE - 23

Topped with parmesan

CAESAR SALAD - 19

Cos lettuce, bacon, parmesan. croutons, egg – topped with chicken or calamari

200gm BLACK ANGUS RUMP STEAK - 24

Hand cut chips, beetroot & radicchio salad, red wine jus

ROASTED BEETROOT, HALOUMI & QUINOA SALAD (v) - 19

mixed leaves, house dressing (add grilled chicken \$6)

SOUTH AUSTRALIAN MUSSELS - 19

Hand cut chips, warm bread

burgers

All burgers \$19 Served with hand cut chips

CLASSIC WAGYU BURGER

Swiss cheese, bacon, pickles, cos, tomato, onion, aioli, ketchup

CHICKEN CLUB BURGER

Swiss cheese, bacon, cos, tomato, onion, chipotle aioli

PULLED PORK BURGER

Pulled pork in BBQ Bourbon sauce, house slaw, cos, tomato, onion

MUSHROOM & BLUE CHEESE BURGER

Cos, tomato, onion

EXTRAS

HALOUMI - 4

FRIED EGG - 2

DILL PICKLES - 2

BLUE CHEESE SAUCE - 3

BACON - 3

ONION RINGS - 4

SWISS CHEESE - 2

desserts

CHOCOLATE MOUSSE - 6

MIXED BERRY PAVLOVA - 6

PANNA COTTA - 6

drinks

LUNCH SPECIAL DRINKS OPTIONS

Tap Beer (285ml) | XXXX Gold | Hahn Premium Light

Hightide red or white wine | Soft Drink