



CASUAL LUNCH MENU

CHEESE PLATTER – Brie, cheddar, creamy blue, wafers, fruit toast, pear, dried apricots, walnuts, house made fig paste.	\$30
ANTIPASTO PLATTER – Salami, prosciutto, mixed olives, warm bread, baby bell peppers, sun dried tomatoes & crackers	\$35
TRIO OF DIPS - Crusty warm bread ,basil pesto, tomato pesto & olive pesto mix. (V) (VG) (extra bread – add \$3)	\$20
CHEESEY HERB & GARLIC BREAD (V)	\$12
HAWKER STYLE OPEN WRAP – Pan fried roti bread, Asian infused pulled chicken, crispy salad. (DF)	\$19
MEATBALLS – Rich tomato sauce w house made focaccia, sour cream & herb sauce. (GF available)	\$21
MUSHROOM RISOTTO - Mushrooms, broccoli, truffle cream, enoki crisp & parmesan. (V) (GF) (DF available) (Add Chicken \$3-)	\$25
PRAWN & CHORIZO SPAGHETTI - Chili, capers, garlic, cherry tomatoes, basil, rocket & parmesan. (GF & DF available)	\$30
LAMB CURRY- Cashew sultana pilaf, paratha bread, house made spiced mango chutney. (GF & DF available)	\$29
REDLANDS SHIRAZ BEEF BRISKET CASSEROLE – Herb lemon couscous & winter Greens. (GF) (DF available)	\$29
CHICKEN WRAP- with tomato, cheese, lettuce & mayo (a good one for the kids).	\$15

SALADS

GRILLED HALLOUMI SALAD - Baby cos, cherry tomatoes, red onion, cucumber & walnuts w honey mustard dressing. (V) (GF)	\$18
ROAST PUMKIN SALAD- Spinach, goats cheese, roasted pine nuts & seeds w vinaigrette. (V) (GF) (VG option available) Add Chicken \$3- &/or Side serve of warm bread – add \$3	\$18

11 inch GOURMET PIZZAS

DOUBLE CHEESE- Neapolitan sauce, cheddar & mozzarella. (another good one for the kids to share) (V)	\$20
SICILIAN- Neapolitan sauce, hot salami, kalamata olive, sundried tomato, fior di latte & pesto.	\$27
THREE P'S,- Prosciutto, pear, parmesan, rocket w balsamic glaze.	\$27
THE PUMPKIN ONE-,roast pumpkin, blue cheese, rocket & truffled honey. (V)	\$24
THE VEGGIE ONE- Neapolitan sauce, mushrooms, pumpkin, kalamata olives, spinach & cheddar. (DF, VG option available) Add Chicken \$3- Add Chorizo \$3- GLUTEN FREE OPTION AVAILABLE – Add \$2.50	\$24

SOMETHING SWEET

VANILLA ICE CREAM with topping. (Chocolate, Strawberry or Caramel)	\$8
CREME BRULEE w berry compote. (GF)	\$15
FIG, HAZELNUT & CHOCOLATE TORTE – served warm w house made vanilla bean ice cream. (GF)	\$15.5
APPLE, RHUBARB & CUSTARD CRUMBLE w vanilla ice cream. (GF available)	\$15.5

(V) = Vegetarian (DF) = Dairy Free (VG) = Vegan (GF) = Gluten Free **Please let the staff know of any allergies when ordering.*

Group lunches & Private Functions available.

PLEASE ORDER & PAY AT THE BAR.