

PASTA

ZUCCHINI FLOWER ORECCHIETTE ^(V) 22
mint pesto, broad bean, asparagus, pine nuts, feta, pea shoots

SEAFOOD SPAGHETTINI 25
angel hair pasta, black mussels, salmon, chilli, parsley, chervil

BOWLS & SALAD

SALMON POKE BOWL ^(GF, DF) 23
marinated raw salmon, pickled cucumber, edamame, wild rice, avocado & sriracha

BURRITO BOWL ^(GF) 20
chipotle chicken, guacamole, black beans, brown rice, sour cream, shredded iceberg, grilled corn, coriander

MOROCCAN CHICKEN SALAD ^(GFO, DF) 22
spiced chicken, cucumber, roast peppers, black grains, iceberg lettuce, mint

PUB CLASSICS

CHICKEN SCHNITTY & GRAVY 22
thin panko crumbed chicken, parmesan slaw & fries or truffle mash +1.50

CHICKEN PARMA 26
double smoked ham, tomato sugo, mozzarella

GRILLED ATLANTIC SALMON FILLET ^(GFO, DF) 27
warm black barley, fennel, citrus & soy dressing

250G "THE TRINITY" PORTERHOUSE STEAK ^(GFO) 28
bindaree farm beef, truffled mash potato, charred broccolini & choice of gravy or chimmi churri

V Vegetarian **GF** Gluten Free **GFO** Gluten Free Option **DF** Dairy Free **VE** Vegan

E.V.S. LUNCH MENU 11AM - 3PM

\$15 LUNCH

VILLAGE BURGER

angus beef patty, provolone, pickles, bbq relish, onion, iceberg, mayo on a seeded bun & fries

FRIED CHICKEN BURGER

tomato salsa, slaw, sriracha mayo on a soft milk bun & fries

CHEESEBURGER

angus patty, american cheese, pickles, onion, ketchup, american mustard on a soft milk bun & fries **DOUBLE PATTY +6**

BUDDAH BOWL ^(VE, GF, DF)

fried chick peas, sweet potato, ginger brown rice, pepitas, spiced cashews, cavolo nero, pickled veg, houmous & basil

BEER BATTERED FISH & CHIPS

kosciuszko battered fish, salad, tartare sauce

200G CAPE GRIM RUMP STEAK ^(GFO)

with fries, gravy & salad

MOROCCAN CHICKEN SALAD ^(GFO, DF)

spiced chicken, cucumber, roast peppers, black grains, iceberg lettuce, mint

GREEN LENTIL CURRY ^(V)

chickpeas, roasted sweet potato, hot & sour carrot, roti

PAYMENT SURCHARGES Visa Dr / Cr 1.5% M/Card Dr / Cr 1.5% AMEX 2.8%

SMALL PLATES

OYSTERS NATURAL (DF)	EACH 4.50	DOZ 45
- ponzu, ginger, truffle & cucumber <u>or</u> - mignonette dressing (GF)		
KINGFISH CARPACCIO (GF)		19
coconut, lime, shiso		
ROAST VEGETABLE DIP OF THE DAY (V, GFO)		13
with grilled greek flat bread		
CRISPY PORK BELLY (GF, DF)		16
young coconut, kimchi, pineapple		
SALT & SZECHAUN CALAMARI		16
coriander, chilli & ketchup manis mayo		
CORN ON THE COB (V, GF)		10
chipotle butter, parmesan & coriander, lime mayo		
GRILLED HALOUMI SKEWERS (V, GF)		14
honey, lemon & oregano		
JERK CHICKEN BAO (2 PIECE)		13
grilled pineapple, shallot, coriander		
KARAZ KEBABS (GF)		16
syrian lamb meatballs, sticky cranberry & pomegranate sauce & cucumber yoghurt		
HOT CHICKEN WINGS (GF)		15
- buffalo hot sauce with blue cheese sauce <u>or</u> - smoky bbq sauce		

V Vegetarian GF Gluten Free GFO Gluten Free Option DF Dairy Free VE Vegan

E.V.S. LUNCH MENU 11AM - 3PM

SIDEZ

SHOE STRING FRIES (V, GF)	9
<i>parmesan, chilli & oregano</i>	
MASHED POTATOES (V)	9
<i>with gravy</i>	
SWEET POTATO FRIES (V, GF, DF)	10
<i>salsa verde & dukkah</i>	
PUB SIDE SALAD (V, GF, DF)	8
<i>tomato, pickled onion, lemon vinaigrette</i>	
SRIRACHA SLAW (V, GF)	8
<i>carrot, cabbage, sriracha mayo</i>	
CHARRED BROCOLINI & ROAST CARROTS (V, GF)	10
<i>in olive oil</i>	

CHEESE

CHEESE BOARD	25
<i>daily selection of cheeses served with crackers, crisp bread, guava paste & chutney</i>	



PAYMENT SURCHARGES Visa Dr / Cr 1.5% M/Card Dr / Cr 1.5% AMEX 2.8%