## LUNCHEON

12noon until 3pm Tuesday to Sunday



## To Start or To Share

Char grilled flatbread, olive oil |6

Garlic & dukkah char grilled flatbread | 8

Marinated Birregurra olives | 8

Hot chips, house made aioli | 6

Water chestnuts, mustard soy dressing, crispy bacon | 7

Chicken wings, smoky sauce, sesame seeds | 11

Prawns, honey, sesame seeds, rice noodle | 14

Mini beef burgers, cos, aioli, Swiss (3 per serve) | 11

Saganaki, herbs, lemon | 8

Natural oysters freshly shucked to order (min 3) | 4ea

Champagne & chilli | 4.5ea

Kaffir lime | 4.5ea

## Mains

Tomato & charred pepper, Jamon, basil, buffalo mozzarella, crouton, hazelnut oil |15 Tempura & thyme battered fish, fat chips, bitter leaf salad, lemon & herb yoghurt |16 Oddfellows Nicoise | chats, green beans, kalamatta olive, cos leaves, free range egg, crouton, tomato & anchovy | 15 or add seared chicken | 18 Pan fried market fish, baby beets, steamed potato, citrus yoghurt |19 Porterhouse 220g Medium rare, Maitre d'Hotel butter, Otway potatoes, leaf salad |18 Lamb & mint burger, rocket, caramelised onion, tomato & fat chips | 15 Pasta hand crafted daily |daily price



Trading hours Wednesday - Saturday 8am - late | Tuesday & Sunday 8am - 4pm Private dining & functions available - please speak to staff for more details