

## LUNCH AT GIP'S

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### Starters

#### **Bruschetta**

fresh Roma tomato, basil, Persian feta 14.9

#### **Grilled turkish bread**

assorted house made dips 12.9 v

#### **Duck tasting plate** (great to share) 29

duck liver pate w' thyme, duck rillettes w' cornichons & rustic baguette

#### **Soup of the day** 13.9

### Tapas 14.9

**SPICY SOFT SHELL CRAB PAKORAS** mint & cumin yoghurt GF

**PEKING DUCK SPRING ROLLS** lilly pilly dipper DF

**FRESH DATES** wrapped in prosciutto, filled w' blue cheese, pickled chilli GF

**ARANCINI** washed rind & spinach w' salsa romesco v

**PORK BELLY GUA BAO** pickled carrot, cucumber, peanuts & hoisin

### **Sides**

Bowl of thick fries 8.9 GF/V/DF

garden salad 8.9 GF

beans, broccolini, lemon oil 8.9 GF/V/DF

side fries 5 GF/V/DF

## Something Simple

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### **BBQ ranch burger**

premium beef mince, lettuce, tomato, beetroot, melted Swiss cheese, onion and bacon, topped w' our own secret BBQ sauce, served w' thick fries 19.9

### **Crispy chicken burger**

herbed panko crumbed chicken fillet, tomato & avocado salsa, spicy mayo served w' thick fries 19.9

### **Gip's Lamb Tortilla**

marinated lamb strips w' mesclun, grilled haloumi, tomato chilli relish, red peppers, cucumber & garlic yoghurt 19.9

## Mains

### **Crispy pork salad**

soy marinated pork fillet strips w' Asian herbs, XO dressing 22.9 GF

### **Coconut poached chicken & Mooloolaba prawn salad**

green beans, shallot, roast peanuts, coriander, chilli jam dressing 24.9 GF/DF

### **Beer battered Australian whiting fillets**

fresh garden salad, fries, aioli, lemon 24.9

### **Cape Grim Sirloin**

smoked mushroom duxelle, buttered spinach, roast kipflers, horseradish cream 34.9 GF

### **White market fish or pan seared Tasmanian salmon**

w' chilli, lime sambal & pickled vegetable salad 34.9 GF

### **Potato gnocchi**

smoked mushrooms, onion jam, green peas, parsnip puree, shaved parmesan 29 v

## **LUNCH TIME EXPRESS – ask your waiter about our Daily Special!**

You not only get to be served quickly but you also receive a glass of  
House red/white wine **Only 28.9**

One account per table please

## Something Sweet – 16.9

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### **Peanut & Chocolate S'more**

peanut butter cookies, toasted banana marshmallow, crunchy peanut & chocolate ice cream

### **Mango & Macadamia Sorbet Cake**

meringue, summer fruits, passionfruit coulis GF, DF

### **Tonka Bean Panna Cotta**

pistachio cake, bailey's gel, salted caramel ice cream, nutella malto GF

### **Coconut & Passionfruit Brûlée**

amaretti biscuits, pandan ice cream, toasted coconut GF

### **Affogato**

a feel good treat - vanilla ice cream, shot espresso, nip of Frangelico, biscotti

### **Cheese board**

see your waiter for today's cheese  
served w' oatmeal biscuit, lavosh crisp bread, spiced figs

one cheese 16

two cheeses 22

three cheeses 29

**We also have a special selection of house made cakes, slices and cookies in our cake cabinet  
Please feel free to have a look or ask your waiter for more information  
Coeliac also catered for**

### **Chef**

Craig Edser

### **Dessert Wine**

2011 Allandale Sem/Sav/Blanc Hunter Valley NSW 39.5

Coffees- we use freshly ground Merlo Coffee