

LUNCH AT GIP'S

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

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

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