

LUNCH

starter

Sourdough Baguette w/ cultured butter (v) // \$5
'or' w/ Hummus, confit garlic, tomatoes // \$8

ERC Marinated Olives (v) // \$8

ERC Pastrami Spiced Nuts (v) // \$8

brunch

Avocado on Sourdough (vga) // \$16.5
hummus, sliced avo, fetta, pepitas sunflower
seeds, preserved lemon, chilli flakes, wild rocket
Add; poached egg // \$3

Sweetcorn, Kale & Zucchini Fritters (vga) // \$18
capsicum coulis, tahini yoghurt, smashed avo,
fresh herb salad

Brown Rice Super Bowl (v) // \$17
sautéed veggies, miso marinated tempeh, satay
sauce, carrot & sesame salad
Add; Chicken // \$6 | Beef // \$8 | Prawns // \$8

sharing

Our decadent longboards are best shared between
friends.

They include; olives, crisps & dips, manchego & quince,
Greek salad & baked baguette

Fish Longboard // \$44
crispy baby squid, chilli & lime salt, yuzu mayo,
fish cooked in paperbark with shoestring fries,
local prawn & avocado salad, fingerlime & cos

Meat Longboard // \$40
beef carpaccio, rocket & parmesan,
smoked ham hock & manchego croquettes,
grilled broccolini wrapped in prosciutto

Vegan Longboard // \$36
roast pumpkin, almond butter, toasted seeds,
baby beetroot, apple caramel, hazelnuts, fetta,
tomato, olive & basil tart

burger

Burleigh Baker sourdough bun,
w/ crispy chips & salad

Classic Angus // \$21
bacon, cheese, pickles, aioli, salad

Southern Style Chicken* // \$21
sriracha mayo, iceberg, tomato, cucumber

Pumpkin, Quinoa & Chickpea Falafel* (v) // \$18
almond fetta, 'bacon', kaoli

*option available with wrap

salad

Scallops & Prawns // \$28
dukkah spiced whole baked sweet potato,
avocado, pickled cucumber, tempura sweetcorn

The Raw One (v) // \$20
pad Thai style, seasonal veggies, crushed cashews,
coriander, tapioca cracker, wakame salsa
Add; Chicken // \$6 | Beef // \$8 | Prawns // \$8

Crispy Baby Squid // \$22
chilli & lime salt, Yuzu mayo

main

Salmon Nicoise // \$28
char-grilled potatoes, fine beans, olives, red onion,
tomatoes, anchovies, fresh herbs, 'crispy' hens egg

Seafood Fettuccine // \$32
with fish, scallops & prawns, sautéed with chilli,
garlic, tomato, dressed with rocket & olive oil

Hanger Steak, 'the butchers cut' // \$31
potato scallop & parmesan salt, seared broccolini,
roasted tomatoes on the vine, chimmichurri sauce

sides

Garden Salad // \$9
Sautéed Seasonal Greens // \$12
Crispy Chips with Aioli // \$9
Char-grilled & Marinated Kipfler Potatoes // \$12

