LUNCH MENU

ULTIMATE STEAK SANGA Prime scotch fillet on homemade focaccia with caramelised onions, roasted peppers, rocket, smoked bacon, tomato, BBQ sauce, served with thick homemade chips.						
TRIPLE DECK Chicken & Bacon club sandwich on homemade focaccia, with lettuce, mayonnaise, tomato, and homemade chips.						26
FISH & CHIPS Today's selection of locally sourced fresh catch, prepared in beer batter, is served with homemade chips, mushy peas, lemon, and tartare sauce.						M
HOMEMADE GNOCCHI Potato and sage gnocchi with roasted pumpkin, chili, sundried tomato, spinach, peas, and pesto in a parmesan cream sauce.						25
HOMEMADE CHICKEN KORMA Creamy coconut and almond curry with turmeric rice, served with pappadums and mango chutney.						27
Vegetarian Korma	26	Seafood Korr	na	31		
LEMON CHICKEN SALAD Crisp cos lettuce, figs, pistachios, crispy bacon, parmesan, croutons, and tarragon with honey mustard dressing.						28
GRILLED HALLOUMI Salad with roasted green vegetables, baby spinach, puffed rice, and saffron yogurt dressing						25
BAKED POTATO Served with your choi	ce of filling	g and fresh salac	l.			
Full Breakfast		19	Tuna	Tuna, mayonnaise, and cucumber.		15
Coronation Chicken		17		Mediterranean vegetables with pesto and feta cheese		16
Beans, cheese, and coleslaw		15				
Chili con carne with sour cream and guacamole		17	Bacon, sour cream, and chives 17		17	
		SIDES	<u>S</u>			
Greek salad Homemade chips Sour cream Coleslaw	14 10 3 6	Baked Beans Sweet Potato Sweet chili Pesto	fries	4 10 2 2	Mushy peas Beer-Battered Onion Rings Smokey BBQ	5 6 2