

HECTOR'S

MODERN
AUSTRALIAN
KITCHEN

LUNCH

BREAD

WARM SOURDOUGH BREAD
with whipped butter

\$ 8.9

GARLIC BREAD

\$ 9.9

STARTERS

NORDIC MIXED PICKLE VEGETABLE (GF)

\$ 7.9

FETTA STUFFED CRUMBED OLIVES
with saffron aioli

\$ 8.9

LAMB KOFTA
with beetroot hummus (gf)

\$ 9.9

MEDITERRANEAN FISH CAKES
with pesto aioli

\$ 9.9

STARTER PLATE
little selection of all starters

\$ 26.9

ENTREE

GOOLWA PIPIS & CHORIZO
tossed in garlic, roasted tomato, fresh herbs and white wine (GF)
Add bread \$2.00

\$ 19.9

BEEF GOULASH VARENYKY (UKRAINIAN DUMPLINGS)
on a bed of garlic creamed spinach and paprika sour cream

\$ 16.9

CRISPY COCONUT PRAWNS
with a aromatic lemongrass dipping broth

\$ 19.9

CRISPY BUFFALO PORK BELLY
in Roy's spicy hot sauce, with charred corn ribs and blue cheese dressing

\$ 18.9

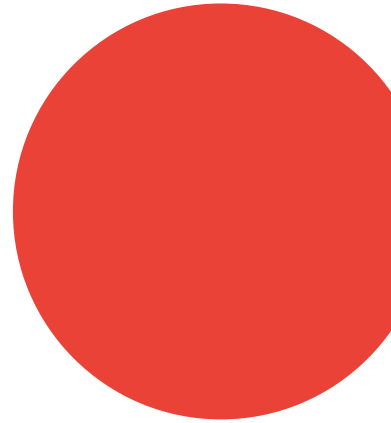
HOUSE MADE SPRING ROLLS
rice noodle salad and nuoc cham dipping sauce

Duck (GF available)

\$ 18.9

Vegetarian (Vegan & GF available)

\$ 16.9



HECTOR'S

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MAIN COURSE

HECTOR'S SEAFOOD CHOWDER

topped with garlic butter Goolwa pipis served with warm bread

\$ 28.9

SMILING SAMOYED ALE BATTERED FLATHEAD & CHIPS

served with salad and tartare - crumbed & grilled (gf) available

\$ 33.9

S + P SQUID & CHIPS

served with salad and wasabi mayo (gf)

\$ 31.9

PASTA OF THE DAY

see our daily specials

\$ POA

SUMMER VEGETABLE & GOAT'S CURD GALLETE

with rocket and pickled red onion salad (vegetarian)

\$ 31.9

RUSSIAN REUBEN

corned beef, mustard, cheese, house made sauerkraut and our Reuben sauce on dark rye sourdough topped with a pickle served with chips

\$ 32.9

SURF & TURF

Beef fillet with confit garlic prawns, greens and crispy potatoes (gf)

\$ 45.9

SEAFOOD PLATTER FOR TWO

Garlic pipis & prawns, ale battered flathead, s+p squid, chips & salad (gf available)

\$ 79.9

SALADS

CHICKEN SCHWARMA

Moroccan spiced chicken with baby spinach, roast tomato, sweet potato & marinated capsicum with a sumac viniagrette and crispy pita (gf available)

\$ 26.9

CRISPY ZA' ATAR TOFU

Roasted carrots, fennel cabbage slaw, toasted pumpkin seeds with a lemon tahini dressing (vegan & gf)

\$ 25.9

SIDES

FRIES AND SAFFRON AIOLI

\$ 8.9

SEASONAL SIMPLE GREENS

with garlic and toasted almonds

\$ 10.9

SEASONAL SIMPLE GREEN SALAD

\$ 10.9

