

LUNCH

STARTERS

garlic bread ^{GFO}	9.5
marinated olives ^{GFO} w/ beetroot hummus & toasted turkish	15.9
roast pumpkin & rosemary arancini balls w/ aioli	16.5

TOASTIES

slow cooked pulled pork on toasted turkish ^{GFO} w/ sweet onion, mixed leaves, tomatoes, relish, cheddar cheese served w/ fat chips & aioli	25.9
bbq chicken on toasted turkish ^{GFO} spiced chicken, crispy bacon, caramelised onion, tomato, cheddar, smashed avocado, leaves, relish, aioli & fat chips	25.9
toasted double egg & bacon turkish roll ^{GFO} double egg & bacon on a turkish roll w/ tasty cheese, tomato jam & spinach	18.9
locally smoked ham & cheese croissant ^{GFO}	13.9
vego on toasted turkish w/ smashed avo, grilled zucchini, halloumi, beetroot hommus served with fat chips & aioli	25.9

SALADS

vegan bowl ^{GFO/V} baby english spinach, avocado, pickled beetroot, quinoa, salt baked sweet potato, edamame beans, pepita, lemon & house dressing	22.9
cured salmon poke bowl ^{GFO/V/VE} atlantic salmon, brown rice, quinoa, avocado, wakame, roasted pumpkin, macadamia nuts & ponzu dressing	26.9
earth bowl ^{GFO/V/VE} roast pumpkin, spinach, dukkha, charred zucchini, avocado, warm quinoa, kimchi, toasted pepitas & sunflower seeds, haloumi & beetroot hummus	22.9
add smoked salmon	6.9
add grilled chicken	5.9
caesar salad ^{GFO/V} baby cos lettuce, parmesan, crispy bacon, poached egg with sourdough croutons	22.5
add smoked salmon	6.9
add grilled chicken	5.9
prawn & watermelon salad ^{GFO} grilled prawns, feta cheese, rocket, spinach, cucumber, mint, walnuts w/ a chili lime dressing	27.9

EASY EATS

chicken schnitty on toasted sourdough sandwich ^{GFO} mixed leaves, slaw, cheese, aioli & chips	25.9
fish tacos (3) crumbed barramundi, crunchy slaw, tomato salsa & sriracha mayo	24.9
lotus club sandwich ^{GFO} charred chicken, bacon, cheese, mixed leaves, tomato, aioli & chips	26.9
beetroot & pumpkin salad ^{GFO/VE} spiced chicken, pumpkin, quinoa, mixed leaves, rocket, feta & herb dressing	27.9
hunter valley goats cheese tart roasted pumpkin, mushroom, pine nuts, sweet onion, cherry tomato, rocket & parmesan salad	26.9
spiced chicken israeli cous cous, roasted pumpkin, eggplant, pistachios & beetroot hummus	27.9
wagyu beef burger ^{GFO} sharp cheddar, bacon, pickles, tomato, american mustard, bbq sauce, lettuce & caramelized onion on a soft milk bun w/ aioli chips	26.9
salt & pepper squid ^{GFO} cos lettuce, cucumber, asian salad, roasted cashews & nam jim mayo	28.9
cape grim steak sandwich ^{GFO} w/ bacon, roasted beetroot, cheddar, mixed leaves, caramelised onion, house bbq sauce & truffle aioli served w/ fat chips	28.9
lotus mezze plate salt & pepper squid, grilled chorizo, marinated olives, spiced chicken, roast pumpkin, arancini balls, charred zucchini, beetroot hummus w/ turkish bread	34.9
stone & wood beer battered snapper ^{GFO} fat chips, crunchy slaw, lemon & tartare	31.9
hand rolled pasta king prawns, calamari, parmesan cheese, garlic, olive oil, rocket & chilli	37.9
thai fish cake stack kaffir lime, ginger, asian salad w/ a pineapple compote	27.9
seafood plate grilled prawns, snapper fillet, salt & pepper squid, fat chips, crunchy slaw & lemon tartare	37.9

CHILDREN'S MENU ALL 12.9

freshly crumbed chicken schnitzel ^{GFO} shoestring fries & salad	
lightly battered fish ^{GFO} shoestring fries & salad	
hand rolled pasta ^V house made napoli sauce & chesse	
SIDES	
sea salt chips w/aioli	11.9
french fries & sauce	11.9
sweet potato chips w/ sriracho mayo	11.9

VE = vegan option available | V = vegetarian options available | gf: gluten free | gfo: gluten free option available

fully licensed
sorry, we do not split bills.
15% surcharge applies on public holidays.

Please be aware that all care is taken when catering for special dietary needs. Please be aware that within the premises we handle nuts, seafood, shellfish, sesame seeds, wheat flour, eggs, fungi & dairy products. Your requests will be catered for to the best of our ability, but the decision to consume a meal is the responsibility of the diner.