

Spring Lunch

11.30am – 2.00pm (Mon-Sat)

- **crispy chicken salad** w/ cos lettuce, avocado, cucumber, carrot, hazelnuts, pickled onion + honey mustard dressing
(GF DF) \$23.00
- **tuscan prawn salad** w/ cos lettuce, sundried tomatoes, avocado, parmesan, pangrattato, baby spinach + creamy pesto dressing
(GF DF avail) \$26.00
- **beef burger** w/ beetroot relish, cos lettuce, roasted tomato tasty cheese, truffle mayo + side chips
(GF avail) \$25.00
- **chicken caesar burger** w/ grilled chicken, cos lettuce, bacon, cheese, egg, creamy caesar sauce + side chips
(GF avail) \$25.00
- **lamb & haloumi toastie** w/ seasoned lamb, haloumi, pumpkin, baby spinach, cranberry sauce, turkish bread + side chips \$24.00
- **tomato rigatoni pasta** w/ rich tomato passata, baby spinach, zucchini, broccoli, pangrattato + mozzarella
(V DF Veg avail) \$23.00
- **zucchini & vegetable slice** w/ zucchini, corn, sweet potato, roma tomato, feta cheese, egg + garden salad
(GF V) \$19.00
- **mexican bowl** w/ seasoned beef, lettuce, black rice, salsa, sour cream, lime + corn chips
(GF DF avail) \$23.00
- **house made beef lasagne** w/ garden salad \$21.00
- **grilled barramundi fillet** w/ garden salad + side chips
(GF DF avail) \$27.00
- **avo smash** on sourdough w/ mint, feta, roast tomato, rocket, lemon + wollundry grove olive oil *(GF+DF avail)* \$17.00
- **bacon & egg roll** w/ tomato relish *(GF+DF avail)* \$16.00

*GF-Gluten Free/V-Vegetarian/DF-Dairy Free/Veg-Vegan
We can cater to any of your special dietary requirements*

The Pot 'n' Kettle