

Spring Lunch

11.30am – 2.00pm (Mon-Fri)

- **pan seared salmon fillet** w/ cos lettuce, peas, radish, beetroot hummus, avocado, pepitas, croutons + feta & balsamic glaze *(GF + DF avail)* \$29.00
- **lamb meatball salad** w/ seasoned lamb meatballs, baby spinach, black rice, cucumber, tomato, red onion, cranberries & honey roasted walnuts + greek yoghurt dressing *(GF)* \$27.00
- **chicken parmi burger** w/ crumbed chicken tenderloins, cos lettuce, prosciutto, parmi sauce, haloumi & aioli + side of chips *(GF avail)* \$28.00
- **vegetable lasagne** w/ rich vegetable tomato basil sauce, chickpeas & creamy cauliflower cheese sauce + garden salad *(V)* \$24.00
- **quiche** w/ bacon, mushroom, asparagus, chives, & le gruyere cheese + garden salad + side chips \$24.00
- **scotch fillet toasted turkish sandwich** w/ truffle mayo, lettuce, scotch fillet, bacon, caramelised onion, spiced mustard pickles, tasty cheese + side of chips *(GF avail)* \$29.00
- **pork loin salad** w/ marinated pork, wombok kale slaw, cucumber, orange, asparagus, bacon & almond flakes + honey mustard dressing *(GF + DF avail)* \$27.00
- **house made beef lasagne** w/ garden salad \$24.00
- **grilled barramundi fillet** w/ garden salad + side chips *(GF + DF avail)* \$29.00
- **avo smash** on sourdough w/ mint feta, roast tomato, squeeze lemon + wollundry grove olive oil *(GF + DF avail)* \$21.00
- **bacon & egg roll** w/ tomato relish *(GF + DF avail)* \$18.00

*GF-Gluten Free/V-Vegetarian/DF-Dairy Free/Veg-Vegan
We can cater to most dietary requirements*

The Pot 'n' Kettle