

LUNCH MENU

HELPING YOU GET THROUGH THE DAY

- Lemon Baked Tasmanian Salmon** 23
SERVED WITH A PARIS BUTTER, MASH POTATO AND A WARM PEA BROCCOLI SALAD AND A SIDE OF LEMON DILL TARTARE
- 200gm Grain Fed Sirloin Steak** 22
SERVED WITH POTATO MASH, SAUTEED ASIAN GREENS, AND A RED WINE GRAVY
RED WINE GRAVY CONTAINS GLUTEN
- Maple Smoked Beetroot Salad** 16
TRI COLOUR QUINOA, RADICCHIO, SNOWPEA VINES, WALNUTS, PICKLE RADISH, MINT WHITE BALSAMIC DRESSING
VEGAN
- Spiced Prawns Taco** 18.5
SAUTEED PRAWNS IN FENNEL HERBS BUTTER, COS LETTUCE AND AVOCADO SALSA IN CORN TORTILLA
SERVED WITH CHIPS
GLUTEN FREE AVAILABLE
- Grilled Moroccan Chicken** 18.5
CHICKEN BREAST SERVED WITH CHICKPEA, FRIED CAULIFLOWER, TABOULEH AND SUMAC SALAD
- Japanese Crispy Calamari Salad** 16.5
TOSSED WITH FURIKAKE & TOGARASHI CHILLI AND WASABI LIME MAYO
CONTAINS: SESAME, GLUTEN, EGG, CHILLI
- Haloumi & Avocado Salad** 17
WITH MIXED LETTUCE FETA, CHEESE, OLIVES, TOMATO & CUCUMBER TOPPED WITH AN AGED BALSAMIC DRESSING
GLUTEN FREE
- GS Classic Chicken Ceasar Salad** 17
GRILLED CHICKEN COS LETTUCE GEM, CRISPY BACON, SOFT BOIL EGG, SHAVED PARMESAN CHEESE, CROUTONS, HOUSE MADE CEASAR DRESSING
- GS' Signature Burger** 18.5
GRASS FED BEEF MINCE BURGER WITH CRISPY BACON, MELTED GRUYERE CHEESE, TOMATO, BEETROOT, HOUSE MADE TOMATO AND MAYO SAUCE AND A SIDE OF THICKLY CUT CHIPS.
- Brunch** 18
POACHED EGGS, CRISPY BACON, SAUTEED MUSHROOMS, AND AVOCADO, SERVED WITH TOASTED SOY & LINSEED

DON'T WALK AROUND HANGRY

Hungry & Angry = Hangry

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VEGGIE & VEGAN

Maple Smoked Beetroot Salad

VEGAN

tri colour quinoa, radicchio, snow pea vines, walnuts, pickle radish, mint & white balsamic dressing 16

Spiced Corn Taco

Gluten free available | Vegan

BBQ Corn, mushrooms, cos lettuce and avocado salsa in corn tortilla 16
served with chips

Haloumi & Avocado Salad

Gluten free

Vegan = Sautéed Mushrooms (No Haloumi)
with mixed lettuce feta, cheese, olives, tomato & cucumber topped with an aged balsamic Dressing 17

Brunch

Poached eggs, spinach, Sautéed Mushrooms, and Avocado, Served with toasted Soy & Linseed 18

DESSERT

Cheese Plater

An assortment of blue, Camembert & Cheddar 17.0

Fruit Salad

Fruit Salad with ice cream, a touch of chocolate sauce 10.0

Magnum Affogato

Your favorite ice cream on a stick topped with a shot of espresso 7.5

Wild Berry Waffle

with wild berry compote, Vanilla Ice Cream and pistachio & maple syrup 9.5

Chocolate Waffle

drizzled with warm chocolate and served with vanilla ice cream and pistachio & maple syrup 9.5

FOOD ALLERGIES

PLEASE INFORM A STAFF MEMBER

IF YOU HAVE A FOOD ALLERGY PLEASE INFORM A STAFF MEMBER BEFORE PLACING YOUR ORDER

Management advices that food prepared here may contain peanuts, tree nuts, soybeans, milk, eggs, wheat, shellfish, fish and others.

FRESH PRESSED

Mango, Ginger & Apple	8
Cucumber, Kiwi, Ginger, Apple & Soda	8
Watermelon, Strawberry & Lime	8
Orange & Basil	8
Pear, Ginger & Soda	8
Coconut Water & Lime	5

SOFT DRINKS

Ginger Beer	4.5
Tonic Water	4.5
Dry Ginger Ale	4.5
Soft Drink Cans (375ml)	3.8
Lemon Lime & Bitters	4.5
Mount Franklin Still	3.5
Mount Franklin Sparkling	4.5