

# Lunch Menu

Soup of the Day with Toasted Sourdough <i>Gluten Free Toast Available</i>	14.00
Lindsay's Grazing Platter - Roast Beef, Ham, Sopressa Salami, Grilled Asparagus, Radish, Pickled Onions, Cornichons, Cheddar Cheese, Brie, Boiled Egg, and Tomato Chutney served with Toasted Olive, Rosemary and Thyme Sourdough <i>Gluten Free Available</i>	For One: 24.50 For Two: 36.50
Trio of Dips - Smokey Baba Ganoush, Beetroot Dip and Basil Pesto with Toasted Breads	14.00 (V) <i>Gluten Free available</i>
Crab, Baby Spinach, Chilli and Garlic Fettuccine in a White Wine Sauce	24.50
Smoked Trout and Potato Hash served with a Fried Egg, Lemon and Roquette Oil	18.50 <i>Gluten Free</i>
Asian Inspired Twice cooked Duck Crepe served with a Salad of Crispy Noodles, Roasted Pistachios, Mesclun, Cherry Tomato, Cucumber, Capsicum, Spanish Onion and Bean Sprouts with a Thai Basil and Sesame Oil Dressing	25.50
Toasted Turkish with Roast Beef, Swiss Emmental Cheese, Romano Tomato, Roquette Lettuce, Red Onion Marmalade with a Fresh Garden Salad	18.50
Wild Barramundi, Creamy Mash Potato, Broccolini and a Capers and Lemon Butter Sauce	26.50 <i>Gluten Free</i>
House made Braised Chunky Beef Pie with Garlic and Parmesan Mash Potato, Button Mushrooms, House made Tomato Chutney and a Red Wine Jus	24.80
Chicken Club Wrap - Smoked Chicken Breast, Avocado, Black Forest Double Smoked Bacon, Swiss Cheese, Romano Tomato, Mesclun Lettuce, Mustard Aioli and Thick Cut Chips	18.50
Goats Cheese Tart with Cherry Tomato, Basil and Caramelised Onion served with a Wild Roquette and Parmesan Salad	19.50 (V)
Lindsay's Moroccan Lamb Burger with Char grilled Eggplant, Sweet Pimento, Roman Tomato and Served with a Side of Tzatziki <i>Gluten Free available</i>	19.50
Lindsay's High Tea for Two - Gourmet Sandwiches - Smoked Salmon and Roquette, Smoked Chicken Breast, Tomato and Mesclun, Scones, Danish, Lemon and Lime Tart, Macaroons, Chocolate and Peanut Slice and Turkish Delight Served with Tea, Coffee or Hot Chocolate (Vegetarian option available)	29.50 per person

**V = Vegetarian**

**Gluten free bread is an additional 1.50**

## Side Orders, Salads and Breads

Rocket and Parmesan Salad with Spanish onion and Balsamic dressing	9.50 (V)
Garden Salad, Mesclun Leaves, Cherry Tomato, Capsicum, Cucumber, Spanish Onion, Bean Sprouts and Balsamic Dressing <i>Add Smoked Chicken Breast \$6.50 - Smoked Salmon \$8.50 - Avocado \$3.50</i> <i>Gluten Free</i>	12.50 (V)
House Made Potato Wedges with Sour Cream and Sweet Chilli Sauce <i>Gluten Free</i>	9.50 (V)
Thick Cut Chips (Your choice of Sauces, - House Made Bourbon BBQ Sauce , Tomato, Sweet Chilli, Mustard Aioli) <i>Gluten Free</i>	8.50 (V)
Garlic and Herb Bread	6.00 (V)

## Desserts and Cakes

Pancakes with a Banana, Macadamia Nut and Strawberry Compote Served with Maple Syrup and Honeycomb Butter	17.50
Lindsay's Cheesecake served with Fresh Cream and Vanilla Bean Ice Cream <i>Check display for today's flavour</i>	12.50
Citrus Tart - A lemon Curd Tart served with Coconut and Kaffir Lime Sorbet	12.50
Chocolate Rocher Cake with Raspberry Sorbet and Berry Coulis (Gluten Free)	12.50
Warm Rhubarb and Apple Crumble with Vanilla Bean Ice Cream	12.50
Lindsay's "Magic" Sticky Date Pudding with Caramel Fudge Sauce and Butterscotch Ice Cream	12.50
Trio of Freshly Churned Sorbet, Blood Orange, Coconut and Kaffir Lime and Raspberry on a Meringue Vacherin (Gluten Free)	13.50
Banana Split - Banana, Trio of Ice Creams, Praline, Whipped Cream and Chocolate Sauce	13.50

## Scones, Breads and Biscuits

Two House made Scones with Lindsay's Strawberry and Vanilla Jam and Whipped Cream	9.50
Warm Banana Bread served with Butter	8.50
Brownie Bites (Gluten Free)	3.50
Handmade Melting Moments	3.60
"Snikkars" Slice - Caramel, Peanut and Chocolate Slice (Gluten free)	5.50
Spotty Dotty or Chocolate Chip Biscuit	4.50
Macaroons (Please check in Display Fridge for flavours)	3.50
Turkish Delight	2.50
House made Meringues with 100's and 1000's (Great for the kids) (Gluten Free)	2.50