

## BITES

GARLIC BREAD	8
TOM YUM CASHEW NUTS	12
MARINATED OLIVES <sup>V</sup>	12
WINGS	17
Teriyaki Glazed Buffalo Chicken Wings with Fried Onion and Asian Slaw	
TEMPURA PRAWNS	21
Wasabi Mayonnaise, Togarashi and Sweet Chilli	
ARANCINI <sup>V</sup>	18
Wild Mushroom and Smoky Aioli	

## SALAD

BURRATA CHEESE <sup>GF N</sup>	24
Heirloom Medley Tomatoes with Rocket Leaves, Olives and Pesto	
CAESAR SALAD	18
Cos Lettuce, Bacon, Anchovies, Parmesan, Soft Poached Egg and Croutons	
Add Chicken for \$2	
Add Prawns for \$4	

## BURGERS AND SANDWICHES

All Sandwiches and Burgers are served with Fries or Salad

CYPRESS CLUB	22
Panini Bread with Smoked Chicken, Bacon, Lettuce, Tomato and Swiss Cheese	
BEEF AND BACON BURGER	23
Chargrilled Angus Beef Patty with Shredded Lettuce, Tomato, Cheese, Pickles and Aioli	
CHICKEN AND BACON BURGER	23
Grilled Chicken with Bacon, Shredded Lettuce, Tomato, Jalapeno, Cheese and Aioli	
VEGGIE SANDWICH <sup>V</sup>	22
Slow Cooked Portobello Mushroom with Eggplant Dip, Lettuce and Harissa Spread	
BEEF WRAP	25
Pulled Beef with Shredded Lettuce, Roasted Pepper Jalapeno Marmalade and Spicy Mayo	

## SIDES

FRIES	10
STEAMED VEGETABLES	12
HOUSE SALAD	10

## MAINS

OVEN ROASTED LAMB RUMP	32
Baked Potato, House Salad served with Mint Jus	
BAKED BARRAMUNDI <sup>GF</sup>	29
Lemongrass Curry Sauce, Tomato and Mild Chili Oil served with Saffron Rice	
FISH N CHIPS <sup>D</sup>	23
Beer Battered Flat Head, Classic Tartar and Lemon	
CRUMBED CALAMARI <sup>GF</sup>	19
Lemon Pepper Dust, Asian Slaw, Tartar Sauce and Lemon	
CHICKEN SCHNITZEL	26
Fried Crumbed Chicken Breast, Smoky Aioli, Salad and Fries	
PORK BELLY	26
Char Siu Marinated Pork, Ginger Honey Glazed Carrot, Asian Slaw and Fried Onion	
SCOTCH FILLET <sup>250G</sup>	36
Baked Potato, Chimmichuri, House Salad and Red Wine Jus	
RIGATONI PASTA <sup>V</sup>	23
Chunky Tomato Basil Sauce with Aged Parmesan Shavings	

## SHARING

HUNTERS CHEESE PLATTER	32
Chefs Selections of Cheese, Grapes, Nuts and Dry Fruits with Lavash	
CHARCUTERIE PLATTER	34
Prosciutto, Salami, Mortadella, Gherkins, Pukara Olives, Dijon Mustard and Garlic Bread	

## DESSERT

DESSERT OF THE DAY	12
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We wish to acknowledge the Wonnarua people and pay our respects to Elders past, present and emerging.

Gluten free and vegetarian options available. Please notify staff of any allergies or intolerances

10% surcharge applies on public holidays.

(V) Vegetarian (GF) Gluten Free (D) Dairy Free ● These selected meals are part of the \$20 lunch deal