

**LUNCH MENU**

**Available From 10.30 to 3.00pm**

**Gluten free options available with \***

**Gluten Free Roll additional $2.50 with all meals**

 **Vegan & Vegetarian options available with (V) & (Veg)**

**Something Sweet**

**Home Made Scones**- Plain or date with house made strawberry jam and cream $ 8.90

**Handmade Pancake Stack**- with warm maple syrup, butter, and strawberries $18.00

**Toasted Belgian Waffle-** warm maple syrup, ice cream, cream, strawberries $18.00

**Cinnamon Sugared Raisin Toast**- served with butter $ 8.50

**Handmade Sticky Date Pudding**- served with ice cream and Butterscotch sauce $14.00

**Daily Lunch Options** (Ask for today’s selections)

**\*Soup with toasted Turkish bread** $18.00

**\*Pasta of The Day** $26.00

**Handmade Pie or Quiche** with Salad.$25.00

**Trio of Dips** – With toasted garlic Turkish bread to share. $18.50

\***Avocado & Fetta -** On pumpkin pepita toast with coriander & lime dressing and

 a toasted almond and pepita dukkha. (V) (Veg) $18.50

**\*Nachos** – Mild Spiced Mexican Beef & bean mince topped with corn chips

served with sour cream, house made guacamole, kalamata olives and shallots.

 (V ) ( Veg ) Small $18.00 Large $27.00.

\* **Ploughman’s Lunch –** Bannock Brae ham & silverside, vintage cheddar, creamy blue brie, quince paste, pickled onions, fruit & crusty Bread. $32.00

**Gourmet Signature Salads**

**\*Warm Thai Chicken Salad**- Marinated chicken breast, Nam Jim dressing, crisp Asian

salad, cherry tomatoes, cucumber, fresh coriander, and fried shallots. $26.00

 **\*Warm Lamb Salad** –Slow cooked pulled lamb leg, crisp Asian salad, cherry tomatoes, cucumber, fresh mint and coriander, roasted cashews,

sumac spiced cucumber raita and a sweet honey soy dressing. $28.00

 \***Mediterranean Vegetarian Salad** - with Rosemary Maple Roast Pumpkin, hummus,

wild rice quinoa medley, mesclun, red onion, Danish fetta, pumpkin and pepita dukka,

& a fresh coriander and mint citrus dressing. (V) (Veg) $26.00



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**Gourmet Cottage Sandwiches and Burgers**

**\*Gourmet Steak Stack** – Local Bannock Brae rib fillet on garlic Turkish toast,

mustard aioli, tasty cheese, roast capsicum, sundried tomato, basil pesto,

mesclun, caramelized onion & aromatic tomato jam. $32.00

**Cottage Burger** – house made Bannock Brae beef burger patty on a garlic

toasted roll with avocado, mesclun, tomato, cucumber, grated carrot,

and beetroot, bacon, caramelized onion, melted cheddar cheese,

mango pawpaw chutney& Lime aioli. (V) (Veg) $27.00

**\*Chicken Caesar on Turkish–** Parmesan crusted chicken breast fillet on garlic

toasted Turkish, rasher bacon, mesclun, fresh tomato, avocado & house made

green goddess dressing. $26.00

**\* Char Grilled Vegetarian Stack –** Rosemary & maple roasted pumpkin,

char grilled eggplant, zucchini, & capsicum, caramelized onion, buffalo mozzarella, mesclun, basil aioli on a rustic pumpkin roll with spicy capsicum jam

& Balsamic glaze. (Veg) $26.00

**\*Toasted Ruben on Light Rye**- Slow cooked pulled silverside, juniper berry and

horseradish sauerkraut, melted Swiss cheese, dill cucumber, red onion pickle

& house made thousand island dressing. $26.00

**\*Wood Smoked Salmon Baguette** – Wood smoked salmon fillet, pickled

red onion, mesclun, tomato, cucumber & a house made New Orleans

rémoulade sauce. $26.00

**See Blackboard for Daily Chef Specials**

15% Surcharge applies on public holidays

**PLEASE ADVISE COUNTER STAFF OF ANY ALLERGIES**