



## Lunch

- ◇ Beer battered fries - 9
- ◇ Seasoned potato wedges with sour cream & sweet chilli sauce - 10
- ◇ Moroccan lamb burger, ciabatta bread, spiced hummus, bush tomato relish, minted yoghurt sauce & beer battered fries - 23
- ◇ Locally caught reef fish fillets, tempura, grilled or pan fried, garden salad, tartare sauce, fresh lemon & fries - 23
- ◇ Grilled ribeye, toasted focaccia, grilled smoked back bacon, cheddar cheese caramelised onions, bbq relish, beer battered chips - 25
- ◇ 36's cheese plate with quince paste, dried fruits, water crackers & truffle honey (V) - 25  
Extra cheese wedges - 7.5
- ◇ All day Big Breakfast, Double smoked black forest bacon, Sausage, grilled tomato, sauteed button mushrooms, house made hash browns, two eggs cooked to your liking, char grilled sour dough. - 23.5

## Tapas menu \$14

- ◇ Lamb koftas, Mungalli Creek minted yoghurt, Kalamata olives, wild rocket, charred citrus
- ◇ Twice cooked Tablelands pork belly, chilli tamarind glaze, green apple, toasted sesame seeds, crispy shallots (GF)
- ◇ Szechuan pepper squid tentacles, caramelised nam jim, cucumber smashed peanuts
- ◇ Pip Squeak cider glazed chorizo, torn stone baked bread, aged balsamic glaze (GF)
- ◇ Stone baked bread, confit garlic, shaved parmesan & virgin olive oil (V)
- ◇ Indian pizza, curried cauliflower, green chilli, Bocconcini & torn mint (V)
- ◇ Warmed bowl of olives scented with garlic, smashed rosemary & thyme (V) (GF)
- ◇ Spiced vegetable samosas, papaya & mango relish (V)
- ◇ Local barramundi spring rolls, lemon myrtle mayonnaise (DF)