## **BURGER**

**VEGAN VEGGIE GOODNEES BURGER** \$16.9

veggie pattie, lettuce, tomato ,caramelised onion,jalepenos, vegan cheese, ketchup

**VEGAN CHEESE BURGER** \$16.9

vegan pattie, lettuce, tomato, caramelised onion, vegan cheese, ketchup.

CLASSIC CHEESE BURGER \$15.5

angus beef patty, lettuce, tomato, caramelised onion, american cheese and ketchup, aioli, on brioche burger bun

House Burger \$16.9

angus beef patty with bacon and egg, lettuce, tomato, caramelised onion, american cheese and ketchup, aioli, on brioche burger bun

VEGGIE GOODNESS \$15

Veggie patty, lettuce, tomato, caramelised onion, jalepenos, american cheese and ketchup, spicy mayo, on brioche burger bun

SMOKY BBQ BEEF \$15.9

seasoned beef patty and grilled bacon with smoky bbq sauce and american cheese, lettuce on brioche burger bun

MEXICANO \$15.9

spicy beef patty, lettuce, tomato, caramelised onion, jalepenos, american cheese and ketchup, spicy mayo, on brioche burger bun

**DOUBEL TENDER BURGER** \$15.9

doubel tenderloins topped with lettuce, aioli, tomato on brioche burger bun

## SCHNITZEL / PARMIGIANA

VEAL PARMIGIANA \$22

Panko crumbed veal topped with Napoli sauce and cheese served with salad or chip

VEAL SCHNITZEL \$21

Panko crumbed veal with lemon wedge served with salad or chip

CHICKEN PARMIGIANA \$20

Panko crumbed chicken breast topped with Napoli sauce and chees served with salad or chip

CHICKEN SCHNITZEL \$19

Panko crumbed chicken breast with lemon wedge served with salad or chip

## SALAD

GARDEN SALAD \$8

Mix lettuce, cherry tomato, cucumber, olives with balsamic

GREEK SALAD \$9

Mix lettuce, cherry tomato, Spanish onions, cucumber, fetta cheese,

olives with balsamic

CEASAR SALAD (chicken optional \$ 2) \$12

Baby cos, bacon, poach egg, croutons, dressed with mayonnaise

WARM CHICKEN SALAD \$16

Mix lettuce, semi dried tomato, cherry tomato, roasted pumpkin, roasted chicken, pine nuts in a mustaed dressing

ROCKET SALAD \$9

Fresh rocket, shaved parmesan, pine nuts in a balsamic dressing

CAPRI SALAD \$15

Thinly sliced fiordilatte, fresh tomato, fresh basil with a drizzle of extra virgin olive oli, and pinch of sea salt