

LUNCH MENU

Lunch available 12pm - 3pm Monday - Saturday

LUNCH

TRIO OF HOMEMADE DIPS grilled pita bread (v)	\$12
EXTRA BREAD (v)	\$2.5
PORTARLINGTON MUSSELS white wine, napoli, chilli and garlic, toasted bread	\$18
SUMAC SPICED CALAMARI orange aioli, watermelon and watercress salad	\$18
CUMIN SPICED POTATO BALLS tomato relish, labne	\$16
NOVOTEL BEEF BURGER pulled beef, mustard pickles, swiss cheese, chips, salad	\$24
CLASSIC SPAGHETTI CARBONARA shaved parmesan	\$26
BEER BATTERED FISH AND CHIPS lemon, caper, gherkin mayonnaise, garden salad	\$24
CLASSIC CHICKEN CAESAR SALAD anchovies, boiled egg, croutons	\$24
PAN FRIED POTATO GNOCCHI pesto, semi dried tomato, wilted spinach, fresh ricotta cheese (v)	\$29
CRISPY PORK BELLY nam jim, green mango and papaya salad (gf)	\$19

SIDES

RUSTIC POTATO CHIPS aioli	\$9
SEASONAL GARDEN SALAD french vinaigrette (gf, v)	\$9
SUMMER GREEN VEGETABLES garlic butter (gf, v)	\$9

SOMETHING SWEET

BERRY AND COCONUT PANACOTTA coconut snow, fresh berries (gf)	\$16
LEMON MERINGUE PIE scorched meringue, berry sorbet	\$16
ICE CREAM / SORBET (2 scoops – extra scoop \$3.50) choice of vanilla, chocolate, seasonal sorbet	\$7
CHEESE PLATE choice of 1 cheese, crackers, quince paste (gf*)	\$16

DAILY LUNCH SPECIAL AVAILABLE

Vegan options available on request

DIETARY GUIDE

(gf) gluten free (v) vegetarian (*gf) can be adapted to be gluten free (vegan) vegan options available on request
Please advise if you have any dietary requirements so our Chef can prepare something for you.

15% surcharge on public holidays.

WATERFRONT RESTAURANT

