


STARTERS & LIGHT MEALS

	VISITOR	MEMBER
Pub Loaf with margarine	10	10
Garlic Flat Bread	16	14
Boardwalk Soup - See Specials Board	17	15
Vegan Roasted Pumpkin & Chick Pea Salad cos leaf, roasted pumpkin, chick peas, capsicum, cucumber, red onion & sun dried tomatoes with green goddess dressing	16	13
Vegetable Samosa with mango chutney	21	19

MAINS

Butter Ya Nut Burger 		
with Butternut pattie served on a coconut milk bun, lettuce, tomato, red onion, pickle, vegan aioli with chips & salad	29	26
Plant-Based Schnitzel choice of sauce with chips & salad	34	31
Vegan Penne Pasta with tomato, capsicum & olive ragu, with spinach & basil oil	34	31
Chickpea and Vegetable Curry with basmati rice	34	31
+ roti	3.5	3.5

PIZZA (12 INCH) GF BASE (NO CHEESE)

Margherita - fresh tomato & basil	32	29
Veg Supreme - red onion, capsicum, pumpkin, spinach, sun dried tomatoes	34	31

EXTRAS

Sauce Options BBQ / Gravy / Guacamole	4	4
Sweet chilli / Vegan Aioli	3	3

SIDES

Roti	3.5	3.5
Chips	11	9
Wedges with sweet chilli sauce	16	13
Garden Salad with vinaigrette dressing	16	13
Steamed Vegetables	14	12
New Potatoes	14	12

DESSERT

3 Scoops of Lemon Sorbet	11	9
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15% public holiday surcharge applies on all public holidays.

All food items are prepared in the same kitchen. Whilst all reasonable efforts are taken to accommodate individual guest's dietary needs, we cannot guarantee our food will be 100% allergen-free. Selected dishes can be prepared without the addition of known allergens and intolerances, however, we cannot guarantee traces will not remain. Please alert our staff with any specific dietary requirements.