

STARTERS & LIGHT MEALS

	VISITOR	MEMBER
Pub Loaf with margarine	9	9
Garlic Flat Bread	14	12
Boardwalk Soup - see Specials Board	16	14
Garden Salad with vinaigrette dressing	14	12
Vegetable Samosa with mango chutney	19	17

MAINS

Butternut Falafel Burger served on Coconut Milk Bun & Veganise mayo with chips & salad	26	24
Potato Gnocchi tossed with tomato sauce with sundried tomato, red capsicum & spinach	32	29
Cauliflower and Chickpea Tikka Masala with basmati rice	32	29
+ roti	3	3

PIZZA (12 INCH) GF BASE (NO CHEESE)

Margherita with fresh tomato & basil	29	27
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EXTRAS

Sauce Options BBQ / Gravy	3.5	3.5
Sweet chilli / Veganise	2.5	2.5

SIDES

Roti	3	3
Chips	10	8
Wedges with sweet chilli sauce	14	12
Garden Salad with vinaigrette dressing	14	12
Steamed Vegetables	12	10
New Potatoes	12	10

DESSERT

Coconut Yoghurt  with passionfruit and granola	14	12
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15% public holiday surcharge applies on all public holidays.

Our menus contain many food allergens and intolerances. All food items are prepared in the same kitchen, handling ingredients made from wheat, cereals containing gluten, milk, tree nuts, peanuts, crustaceans, fish, sesame seeds, eggs, soybeans and lupins. Whilst all reasonable efforts are taken to accommodate individual guest dietary needs, we cannot guarantee our food will be 100% allergen free. Selected dishes can be prepared without the addition of wheat, gluten or dairy, however, we cannot guarantee traces will not remain. Please do not hesitate to alert our staff with any specific dietary requirements.