



\$15 Lunch Specials

We support you, you support us.

Please let us know if you have food allergies

VOL AU VENT

braised lamb shoulder ragu, smashed peas, three cheese sauce + sweet potato crisp

BBQ CORN BRUCHETTA (VEO, GFO)

Sweet corn, diced tomatoes, diced cucumber, Spanish onion, smashed peas, mix milk feta + sourdough

SALT & PEPPER SQUID (GF)

crispy tender squid, spiced cauliflower, cabbage, greens + lemon aioli

SWEET & SOUR CAULIFLOWER BITES (VE/GF)

lightly battered crispy cauliflower, mild sweet & sour chilli sauce, capsicum, shallots, Spanish onion + sesame seeds

CHICKEN & BROCCOLI SALAD (GF)

grilled chicken, steamed chickpeas, salted almond, mixed milk feta, caramelised onion, pea puree + olive oil & lemon dressing

GRILLED PRAWNS & AVOCADO (GF)

pear, spiced cauliflower, salad leaves, cabbage slaw + feta

CRISPY TOFU SALAD (VE/GF)

chickpeas, avocado, medley tomatoes, smashed peas, balsamic onion, salad leaves, peanuts + lemon dressing

CHICKEN MUSHROOM CREPE

chicken & medley mushroom ragu, white wine garlic cream, garden salad + olive oil & lemon dressing

TOFU & SPINACH KOFTA PITA BREAD (VE/GFO)

smashed peas, tzatziki, semidried tomatoes, rocket + savoury granola

LAMB SHOULDER PITA BREAD (GFO)

smashed peas, tzatziki, semidried tomatoes, rocket + savoury granola

TABLE 451 CHICKEN SCHNITZEL

thyme + parmesan crusted chicken schnitzel, mushroom gravy + garden salad

TABLE 451 CHICKEN PARMI

thyme + parmesan crusted chicken schnitzel, tomato sugo, mozzarella cheese + garden salad

GRILLED CHICKEN & PRAWNS (GF)

roasted chat potatoes, medley tomatoes, creamed spinach, garlic + avocado cream sauce

KING PRAWN LINGUINE (GFO)

with garlic, chilli, shallots, Napoli sauce + parmesan

BRAISED LAMB GNOCCHI (V)

pan fried ricotta gnocchi, braised lamb shoulder, creamed spinach + manchego

VEGETARIAN PAPPARDELLE (VO)

garlic + thyme sugo, snow peas, broccoli, rocket pesto, garlic, chilli + buffalo mozzarella

PANFRIED RICOTTA GNOCCHI (V)

roasted pumpkin, medley tomatoes, baby spinach, garlic butter, creamed spinach + grated parmesan

CHICKEN & MUSHROOM GNOCCHI

pan fried ricotta gnocchi, garlic cream sauce, peas + parmesan

LAMB RAGHU PAPPARDELLE

garlic + thyme sugo, rocket pesto + buffalo mozzarella

SIGNATURE BURGERS *must try*

All burgers are served in freshly made GARLIC NAAN FLAT BREAD

LAMB & HALOUMI BURGER (GFO)

grilled haloumi, dressed mixed salad leaves, cucumber, pickled onion, aioli + mint yoghurt

GRILLED CHICKEN BURGER (GFO)

tasty cheese, cucumber, pickled onion, lettuce, tomato chutney + aioli

CLASSIC BEEF BURGER (GFO)

grilled bacon, cheddar, dressed mixed salad leaves, tomato chutney + garlic aioli

VEGETARIAN or VEGAN BURGER (GFO, V)

Lentil & potato patty, tasty cheese, dressed mixed salad leaves, smashed peas + tomato chutney

TABLE

451 EAT + DRINK

BIG PLATES (AS PRICED)

EYE FILLET STEAK 200g (GF)	30
served with mushroom gravy, garlic buttered pan-fried green veg, dutch carrot + creamy mashed potato	
GRILLED LAMB CUTLETS (GF)	25
garlic butter, chat potatoes, wilted spinach + mushroom gravy	
BBQ PORK RIBS (GF)	25
tangy spiced sweet potato fries + crunchy coleslaw	

drinks (AS PRICED)

SODA + WATER

COKE	5
COKE NO SUGAR	
LEMONADE	
GINGER BEER	
LEMON LIME BITTERS	
SPARKLING WATER	
SPRING WATER	
TONIC WATER	
SODA WATER	

JUICE

NIGHTINGALE APPLE JUICE	5
BARHAM ORANGE JUICE	
PINEAPPLE JUICE	

COFFEE *Blend or Decaf*

from Padre, Brunswick

BLACK COFFEE	4
FULL / SKIM	4.5
ALMOND / SOY	1
COFFEE SPRITZER	5
ICED COFFEE	6
AFFOGATO	5
BABYCINO	2

LITTLE ONES (AS PRICED)

LINGUINI + CHEESE + NAPOLITANA SAUCE	12
CHICKEN NUGGETS & CHIPS	10
FISH & CHIPS	10
CHEESE TOASTIE	7
KIDS WAFFLES ICE CREAM & MAPLE SYRUP (GF)	7

SIDES (AS PRICED)

GARLIC NAAN FLATBREAD	4
BOWL OF STEAK FRIES & GARLIC AIOLI	10

TEA from Larson & Thompson

ENGLISH BREAKFAST	5
EARL GREY	
PEPPERMINT	
LEMONGRASS + GINGER	
SENCHA	

CHAI BUDD Chai Leaves

BLACK OR LATTE	6
OUR SPECIAL MASALA CHAI	

SOME MORE DELICIOUS DRINKS

HOT CHOCOLATE	4.5
CHOCOLATE MILK	4.5
ICE CHOCOLATE	6

BEER

GREAT NORTHERN SUPER CRISP	10
CARLTON DRY	
BRIDGE ROAD PALE ALE	
BRIDGE ROAD LITTLE BLING (Mid)	

ask about our wine selections