# <u>LUNCH</u>

#### Soup of the day \$10

Daily special served with fresh bread

# Seafood chowder \$13.50 (signature dish)

Served in a cob loaf w deep sea fish, prawns, mussels

## Selection of warm bread \$10.5

Served w sun dried tomato pesto, truffle mushroom mascarpone and herb oil

# Caesar salad \$12 w chicken fillet \$15

Cos lettuce with bacon, parmesan cheese, croutons, anchovies and topped  $\underline{w}$  a poached egg

## Thai Beef salad \$16

Tender marinated beef w seasonal greens, crisp noodles and Thai mild chilli dressing

#### Pasta (fettuccini) \$17

In our creamy fresh herb sauce, roasted garlic <u>w</u> mushroom, you choice of accompaniment: <u>Chicken, Salmon</u>, and <u>Vegetarian</u>.

#### The Hutt burger \$18

Prime Angus beef pattie topped <u>w</u> bacon melted Swiss cheese and crisp has brown, house tomato relish, beetroot, lettuce <u>w</u> B.B.Q sauce and side of crisp fries

#### Chicken Burger \$18

Chicken grilled served <u>w</u> brie cheese, avocado salsa, salad greens, apricot sauce on toasted focaccia bread <u>w</u> fries

#### Angus steak Sammie \$18.5

150g Angus steak, onion marmalade, tomato, green salad, flat mushroom, hollandaise served on ciabatta bread <u>w</u> fries

#### Thai green curry \$18 ( customer favorite )

You choice of chicken or seasonal vegetables cooked in korma style curry <u>w</u> rice, roti bread

#### Fish of day \$18

-Crisp tempura market fish <u>w</u> fries coleslaw, tomato sauce, tartare sauce -Grill market fish on onion bacon potato topped <u>w</u> a lime caper hollandaise, side salad