LUNCH

KING ISLAND CHEESESTEAK (*)(GF) $32.00

PORTERHOUSE STEAK ON SOURDOUGH BAGUETTE WITH SPINACH, ONION, GREEN CAPSICUM & DIJON MAYO

ALLERGENS: MUSTARD, GLUTEN, WHEAT, MILK, FISH & EGGS

KING ISLAND STEAK SALAD (GF) $32.00

200G PORTERHOUSE STEAK OVER ROMAINE & ICEBERG LETTUCE, WITH CARROT, CABBAGE, PICKLED RED ONION AND SWEET CHILLI GLAZE.

ALLERGENS: MUSTARD, GLUTEN, WHEAT, CRUSTEACEAN, FISH, NUTS, SOY, MILK & SESAME

KING ISLAND BEEF BURGER (*) $30.00

100% KING ISLAND GRASS-FED BEEF, SERVED ON BRIOCHE BUN WITH TOMATO RELISH, LETTUCE, TOMATO AND ONION.

ALLERGENS: GLUTEN, WHEAT, SOY, PEANUT, SESAME & EGG

FISH & CHIPS (*) $28.00

BEER BATTERED TASMANIAN FLATHEAD, SERVED OVER CHIPS, SALAD AND PURPLE SLAW WITH TARTAR SAUCE.

ALLERGENS: GLUTEN, SULFITES, WHEAT, MUSTARD, FISH & EGG

CRAYFISH ROLL (*)(GF) $34.00

CRAYFISH MEDALLIONS SERVED ON A SOURDOUGH BAGUETTE WITH LETTUCE, TOMATO, CUCUMBER AND COCKTAIL REMOULADE.

ALLERGENS: CRUSTACEAN, FISH, WHEAT, GLUTEN, SESAME, SOY, EGG, MILK, NUTS & LUPIN

CRAYFISH LINGUINE (GF) $34.00

CRAYFISH CHUNKS SAUTEED IN GARLIC BUTTER WITH ONION, GARLIC, CHILLI, LEMON & CHIVES.

ALLERGENS: GLUTEN, FISH, CRUSTACEAN, WHEAT, SOY & EGGS

VEGETARIAN PASTA (GF) $24.00

CREAMY PESTO AND TOMATO LINGUINE WITH ONION, CHILLI, GARLIC AND PARMESAN.

ALLERGENS: MILK, NUTS, SESAME & SOY

LOADED CHEESE AND BACON FRIES $21.00

FRENCH FRIES LOADED WITH CRISPY BACON SHARDS AND A CREAMY BÉCHAMEL SAUCE.

ALLERGENS: MILK

LOADED STEAK AND PEPPERCORN FRIES $26.00

FFRENCH FRIES LOADED WITH STEAK STRIPS AND PEPPERCORN SAUCE.

ALLERGENS: MILK, SOY, CELERY & MUSTARD

GARDEN SALAD $19.00

ICEBERG AND ROMAINE LETTUCE MIX WITH A HONEY MUSTARD DRESSING WITH ONION, TOMATOES, CUCUMBER, CARROT RIBBONS, AND PURPLE COLESLAW.

ALLERGENS: MUSTARD & NUTS.

(*) SERVE WITH FRIES   (GF): GLUTEN FREE OPTION

WE CANNOT COMPLETELY GUARANTEE ALLERGY FREE MEALS DUE TO THE POTENTIAL TRACE OF ALLERGENS IN THE WORKING ENVIRONMENT AND IN SUPPLIED INGREDIENTS. IF YOU HAVE ANY QUERIES, PLEASE FEEL FREE TO ASK OUR STAFF.