



Lunch

Vandenburger

Chorizo style lodge made AAA local raised beef burger with apple wood smoked Cheddar tomato chutney and a chipotle rouille
Served with lodge salad or chat potatoes

\$16

Lentil and chickpea burger with raita, cumin glazed almonds, and an apple sultana chutney on toasted naan
Served with lodge salad or chat potatoes

\$14

Potato apple and chicken en-croute with peas, parsnips and bacon, in a cream and apple cider rosemary reduction

\$14

Tartine of flank steak with creamy gorgonzola vinaigrette, watercress and shaved radish

Served with lodge salad or chat potatoes

\$15

Cincott green salad with roast beets, fennel, orange and goat cheese tossed with Lodge vinaigrette

\$14

Pancetta-wrapped rockfish with shaved fennel, carrot and red cabbage slaw, dressed with a lemon basil and toasted caraway vinaigrette

Served with a charred tomato tartar

\$15

Moroccan spiced lamb sirloin with Israeli couscous salad of mint, parsley, chilies and sultanas in a roast garlic olive oil and lemon emulsion

\$15

Soup & Sandwich

\$12