

# BOARDWALK

## LUNCH MENU

### SNACKS

CRISPY CHICKEN WINGS	\$18
<i>blue vein cheese sauce (GF, DFO)</i>	
BEER BATTERED CHIPS	\$13
<i>rosemary salt and roasted garlic aioli (V, VGO, DF)</i>	
GARLIC BREAD (GFO)	\$10
SPRING ROLLS	\$13
<i>sweet chili sauce (VG, DF)</i>	
FETA STUFFED PEPPERS (GF)	\$12
MARINATED RAINBOW OLIVES (VG,GF, DF)	\$10
HOUSE SPICED NUTS (VG, GF, DF)	\$10

### MAINS

HOMEMADE BEEF PIE	\$28
<i>slow cooked beef cheek in red wine with onion &amp; carrots served with mixed leaf salad &amp; chips</i>	
CRISPY BATTERED MACKEREL	\$33
<i>served with beer battered fries, garden salad &amp; tartare sauce (GFO, DF)</i>	
CUBAN SANDWICH	\$25
<i>mojo marinated pork, sliced baked leg ham, American mustard, pickles, Swiss cheese, on Turkish bread, with potato chips (GFO, DFO)</i>	
NASI GORENG	\$22
<i>Balinese style fried rice. Add chicken/tofu - \$5 add prawns - \$8 (GFO, DF, VGO)</i>	
SPICED CALAMARI	\$22
<i>tossed in togarashi, yuzu kewpie, lemon cheek (GFO, DF)</i>	
OPEN CHICKEN SATAY ROTI	\$29
<i>Sous vide chicken breast, spicy satay sauce, served on roti bread with a side of Asian slaw (GFO, DF, VGO - tofu)</i>	
BOARDWALK BURGER	\$29
<i>beef patty, grilled bacon, onion jam, tomato, American cheese, pickles, rocket, smokey sauce served with fries (GFO, DFO)</i>	
HUEVOS RANCHEROS	\$24
<i>tortilla with homemade rich tomato spiced beans, fried eggs sunny side &amp; topped with herbed pico de gallo, coriander crema and smashed avocado (GFO, DFO)</i>	
TUNA TATAKI WITH NICOISE SALAD	\$26
<i>lightly seared tuna served with crispy cos lettuce heart, onion, tomato, capsicum, olives, soft boiled egg &amp; finished with balsamic dressing (GF, DF)</i>	
BOARDWALK CAPRESE SALAD	\$22
<i>heirloom tomatoes, fresh ricotta quenelle basil pesto dressing, garlic baguette slice with gazpacho shot topped with pistachio crumb (VG, GFO)</i>	

### KIDS

SPAGHETTI	\$22
<i>Beef meatballs, tomato pasta sauce &amp; parmesan (DFO)</i>	
KIDS SLIDER	\$22
<i>Beef patty, cheese &amp; ketchup, served with chips (DFO)</i>	
FISH AND CHIPS	\$22
<i>crumbed fish with chips and tomato sauce (DF, GFO)</i>	
<i>**All includes an ice cream</i>	

### DESSERTS

LAVENDER CRÈME BRÛLÉE	\$18
<i>Lavender-infused crème brûlée, served with a crunchy hazelnut biscotti and raspberry sorbet (gf)</i>	
APPLE & RHUBARB CRUMBLE	\$18
<i>Warm, cinnamon spiced apple and rhubarb crumble, paired with salted caramel ice cream</i>	
DARK CHOCOLATE MARQUISE	\$18
<i>Rich dark chocolate marquise with vanilla bean crème anglaise &amp; cherry compote (gf)</i>	

[GF – GLUTEN FRIENDLY | V – VEGETARIAN|VG – VEGAN|DF – DAIRY FRIENDLY | O – OPTION]

Our menu and kitchen contains multiple allergens and foods which may cause an intolerance. Our team will make efforts to accommodate dietary requirements. However due to the shared production and serving environment, we cannot guarantee the complete omission of such allergens or foods which may cause an intolerance. Please inform our team if you have a food allergy or intolerance