



## Lunch Menu

### **Prawn and Salmon Chirashizushi** 22.0 (GF)

*Japanese Scattered Sushi with Spencer Gulf Prawns, Smoked Salmon, Sushi Rice and Wasabi Mayo*

### **Camembert Mignon** 18.0 (GFO)

*Our Signature Whole Baked Camembert, Bound in Bacon, with Cranberry, Beetroot Relish, Dukkha and Sun Dried Tomatoes*

### **Ellens' Antipasto for Two** 30.0 (GFO)

*Chefs' Selection of Gourmet Meats, Cheeses, Beetroot Relish, Marinated Olives, pickled Vegetables, Crackers and Bread*

### **Vegan Bell Peppers** 16.0 (V)(GF)

*Butternut Pumpkin, Semi Dried Tomatoes and Chick Peas Encased in Roasted Bell Peppers with Chefs Homemade Romesco Sauce.*

### **Seafood Risotto** 18.0 (GF)

*Local Sourced Seafood Cooked in a Creamy Tomato Sauce.*

### **Chicken Omelette** 20.0

*Tender Chicken Pieces, Fetta, Spinach, Roasted Pumpkin Served with Toasted Pana*



## Lunch Menu

### **Jackpots** 18.0 (GF)

**Original:** *Garlic Butter, Cheese, Bacon, Coleslaw, Sour Cream and Pineapple*

**The Vegetarian:** *Roasted Bell Peppers, Butternut Pumpkin, Cheese, Spinach, Fetta and Sour Cream*

### **Roasted Pumpkin Salad** 19.0 (GF)

*Pumpkin, Halloumi, Crisp Greens, Cucumber, Sun Dried Tomato and Tangy Balsamic Vinaigrette*

*Add Chicken \$9*

*Add Prawns \$9*

### **Ellens' Pappardelle** 20.0 (V)

*Al Dente Pappardelle Pasta with Garlic, Chilli, Homemade Passata, Blistered Sun Dried Tomatoes, Basil and Parmesan*

*Add Chicken \$9*

*Add Prawns \$10*

### **Fillet Caprice** 24.0 (GFO)

*Prime Fillet Steak, Crouton, Prosciutto, Summer Tomato, Basil and Bocconcini with Red Wine Jus*