

## **NATALIE'S LUNCH MENU**



Hot Ciabatta Rolls with Butter (2) \$1.50

Garlic Bread or Herb Bread \$5.00

Tomato and Basil Bruschetta \$8.50

Homemade Soup of the Day & Roll \$7.50

### **Main Meals – \$25.00**

Char-grilled Porterhouse Steak topped with Roma tomato relish and served with Chips & Salad

Chicken Parma served with Chips & Salad

Tempura Battered Barramundi Fillets served with Chips & Salad

### **Light Meals - \$18.50**

Gnocchi Carbonara – potato gnocchi tossed with bacon, onions & mushrooms in a creamy garlic and white wine sauce

Mexican Linguini - linguini tossed with salami, bacon, chilli, olives & semi-dried tomatoes in a Napoli sauce

Pumpkin & Pine nut Risotto – roasted butternut pumpkin, pine nuts, spinach and spring onions in a saffron risotto

Natalie's Steak Focaccia - Porterhouse minute steak, cos lettuce, fresh tomato, tasty cheese, caramelised onion and a fried egg served with chips

Creamy Garlic Prawns - with a capsicum & spring onion pilaf rice, crispy rice noodles and lemon (GF)

Vegetarian Falafel Salad – fetta cheese, kalamata olives, cherry tomatoes, capsicum, cucumber & cos lettuce tossed in creamy balsamic vinaigrette with lightly fried falafel balls (V)

Smoked Chicken Caesar Salad – Baby cos lettuce, poached egg, anchovies, crispy prosciutto, herb croutons, bound with homemade Caesar dressing, freshly shaved parmesan and topped with smoked chicken pieces

### **Toasted Focaccias and Wraps - \$14.00**

All Served with Chips

Traditional Focaccia - Virginia ham, tomato & tasty cheese

Mediterranean Focaccia – char-grilled vegetables, semi-dried tomatoes, fetta, spinach and Roma tomato relish

Greek Lamb Wrap – Euros lamb, cos lettuce, tomato, cucumber, onion and tzatziki

Fresh Salad Wrap – cos lettuce, tomato, cucumber, onion, grated carrot, tasty cheese and mayo (V)



### **Desserts \$ 9.50**

#### The Manor Cake

Caramel & chocolate malt fudge layered into a chocolate cake then iced over in chocolate ganache

#### Lemon Meringue Pie

A short crust biscuit base filled with lemon curd then topped with peaks of golden Italian meringue and served with Chantilly cream

Honey and Lavender Brûlée (GF)  
Garnished with a sweet honeycomb

#### Sticky Date Pudding (GF)

Served with butterscotch sauce and Chantilly cream

#### Trio of Sorbet

Scoops of Lemon, Passionfruit and Strawberry Sorbet with a mixed berry coulis and Italian biscotti

### **Hot Beverages**

**Coffee - by Beraldo                      Cup \$3.90    Mug \$ 4.90**

Cappuccino, Short Black, Long Black, Latte, Flat White

**Fresh loose Leaf – by Tea 2        \$ 3.90 Pot**

English breakfast, Earl Grey, Sencha, China Jasmine, Lemongrass & Ginger,  
Peppermint, Chamomile and Chai

**Now available Chai Latte \$3.90**

**Hot Chocolate & Marshmallows \$ 4.90**

All Hot drinks made with low fat Milk