

**EVENING
MENU SERVED
11AM - CLOSE**

NUNDAH CORNER

PLEASE LET US KNOW ABOUT
YOUR DIETARY REQUIREMENTS

STARTERS

BRUSCHETTA (V, GFA) 16
Fetta, cherry toms, rocket,
kalamata olives, balsamic
glaze, onion jam on turkish
bread

S&P CALAMARI (GFA) 16
w. Sesame kewpie & a
lemon wedge

**SOUTHERN FRIED
CHICKEN BITES** (GFA) 16
Deep fried chicken bites w.
mango hot sauce

**MAPLE BUTTER
CABBAGE** (VEA) 14
Maple butter roasted
cabbage w. bacon herb
crumb, fresh mint &
pomegranate pearls

**BALSAMIC &
CHIVE POTATOES** (VE, VA, GFA) 13
Fried chat potatoes w. chive
sour cream & balsamic
glaze

SEASONAL GREENS (VA, GF) 12
Seasonal greens sauteed in
garlic & herb butter

SALADS
MOJO SALAD (GF, VA) 20
Shredded pork, orange
segments, shaved fennel,
red onion, diced avo & mojo
dressing

QUINOA SALAD (GF, VEA) 17
Pumpkin, red onion,
mesculin, strawberries,
quinoa & fetta w.
pomegranate dressing

15% PUBLIC HOLIDAY SURCHARGE APPLIES

MAINS

CHUNKY BEEF POT PIE 26
Beef, mushroom & bacon in
red wine gravy w. a puff
pastry lid & mushy peas

Make it gluten free? +2

PUTTANESCA (GF) 25
Barramundi w. rich tomato
sugo, black olives, capers,
parsley & roasted fennel

CHICKEN PICCATA (GFA) 23
Pan fried chicken breast,
crispy fried potatoes, capers
and green beans in a lemon
butter sauce

**WOODLAND MUSHROOM
GNOCCHI** (VE) 23
House made gnocchi,
mixed mushrooms sauteed
with thyme, confit garlic,
green peas & creamy white
wine sauce

ENGLISH FISH & CHIPS 20
Beer battered white fish,
chips, tartare & mushy peas

**PUMPKIN & CHICKPEA
CURRY** (V,GF) 20
Pumpkin, silverbeet and
chickpea curry w. Brown
rice, papadums & raita

SIDES

Bowl of Fries 8
Swt potato fries 10
Garlic butter &
herb sourdough 8

BURGERS + MORE

CUBANO (GFA) 18
Mojo pork, ham, swiss
cheese & dijonaise on
sourdough

Add a side of chips? +3

STEAK SANDWICH (GFA, VEA) 19
Steak, chimchurri, cheddar,
sliced tomato, onion jam,
rocket, steak sauce on
butter toasted turkish bread

Add a side of chips? +3

**SPICY MANGO
CHICKEN BURGER** (GFA) 23
Grilled chicken, mango hot
sauce, swiss cheese, sliced
tomato, cos lettuce on a
toasted milk bun w. a side
of chips & aioli

DESSERTS

LAVENDER TEA 20
BRULEE (VE, GFA)
W. house made almond
biscotti

BEIGNETS (VE) 15
Condensed milk
doughnut served w.
mixed berry compote or
chocolate ganache

**TRIPLE CHOC FUDGE
BROWNIE** (VE) 13
w. whipped cream &
mixed berry compote

**THANK YOU FOR
DINING WITH US :)**