

# Day

One account per table

from 10.30am Tuesday to Saturday

Due to our gluten free, intolerant, allergic free kitchen, no outside food is permitted to be consumed unless by prior arrangement (proof of ingredients may be required).

<b>Fresh gourmet sandwiches</b> GF/DF/SF/FF (Ciabatta/Wrap \$2 extra)	12.9	
Marinated Moroccan spiced Chicken with spinach, sesame seeds & mint yoghurt GF/DF/SF/FF		
Roasted leg of lamb with curry aioli on baby spinach or rocket GF/DF/SF/FF		
Italian rosemary infused pork belly, tomato on baby spinach or rocket GF/DF/SF/FF		
The "FOX" B.L.T. with aioli (rocket - not lettuce) GF/DF/SF/FF		
Avocado & Yarra Valley goats cheese smash GF - contains lactose/sorbitol		
Chicken schnitzel, mayo and shredded rocket GF/DF/SF/FF		
Any with fries and salad	16.9	
<b>The "Straight up" Egg &amp; Bacon sandwich</b> GF/DF/FF with cheese - GF/LF/FF	12.9	14.9
<b>Soup of the day</b> GF/LF/SF/FF with dinner roll		14.9
<b>Scone &amp; jam</b> GF/LF/FF	5.5	9.9
<b>Home made Pies of the day</b> (from beef, chicken, veggie) GF/DF/FF with salad & fries		15.9
<b>Salt &amp; Pepper Calamari</b> GF/DF/SF/FF served with a trilogy of aiolis	17.9	20.9
<b>Succulent "root" vegetable salad</b> GF/DF/SF/FF/V with a thyme, rosemary dressing		16.9
<b>Pasta or Risotto of the day</b> GF/LF/SF/FF		21.9
<b>Traditional lasagna</b> GF/LF/FF - can be ordered DF - dairy free		18.9
Layers of rich bolognese sauce topped with bechemal then layered with pasta sheet, again and again...		
<b>Vegetarian Lasagna</b> GF/DF/SF/FF/V		19.9
Eggplant, zucchini, pumpkin, red capsicum and sweet basil with our 3.5 hour tomato soorz		
<b>Carbonara</b> GF/LF/FF		18.9
<b>Classic Pasta Bolognese</b> GF/LF/FF - DF without parmesan	16.9	18.9
<b>Flat head tails with Tartar soorz and fries</b> GF/DF/SF/FF		24.9
<b>"The famous" home crumbed Chicken Schnitzel</b> GF/DF/SF/FF - nut free	17.9	20.9
<b>Chicken Parma</b> - as above but with oven roasted napoli soorz & melted cheese		24.9
<b>The "breadless" burger</b> - GF/SF/DF/FF/- prime beef mince on grilled eggplant topped with NF bacon, tomato, capsicum, mashed potato & sweet basil, finished with our "kick ass" wasabe dressing		18.9
<b>Spinach, Haloumi &amp; pumpkin salad (optional chicken)</b> - GF/SF/LF/FF	20.9	24.9
Roast Jap pumpkin, grilled haloumi and spinach finished with our citrus dressing		
<b>Marinated grilled chicken &amp; quinoa salad</b> GF/LF/FF with spinach, mint yogurt dressing & sesame seeds		21.9
<b>Warm lamb and quinoa salad</b> - GF/SF/DF/FF		22.9
Succulent lamb served warm with a mix of quinoa, rocket (or baby spinach) silver beet pesto & pine nuts		
<b>Rare beef and wasabe dressed salad</b> - GF/SF/DF/FF		23.9
Mouth watering fillet beef bedded on rocket with "mock onion" and black sesame seeds & wasabe dressing		
<b>Bowl of Fries</b> - GF/SF/DF/FF	child 5.9	8.0
<b>House salad</b> - GF/DF/FF spinach, tamari & oil dressed with parmesan		8.0
<b>Green beans &amp; almonds</b> - GF/DF/- contains Raffinose		8.0
<b>Dinner Roll</b> - with rock salt & E.V. olive oil GF/SF/DF/FF		3.5