

OMBRELLOS

ENTREE

BREAD & DIPS \$17 Ciabatta & sourdough served with tropical chutney, pesto & hummus. (wheat, gluten, sulphites, milk)

CALAMARI RINGS \$19 Served on coriander mayo. (egg, mollusks, milk)

CHICKEN TENDERS \$19 Served with chipotle mayo. (milk, egg, wheat, gluten, sulphites)

JALAPENO BITES \$18 Served with aioli. (wheat, gluten, milk, egg, sulphites)

POPCORN PRAWNS \$19 Served on a bed of slaw with chipotle aioli. (crustacea, wheat, gluten, egg, sulphites)

ANTIPASTO \$49 Cold meats, cheeses, pickles, olives, dark chocolates, raisins, peanuts, bread, crackers & dips. (milk, sesame, peanuts, egg, sulphites, wheat, gluten)

HOT PLATTER \$49 Chicken wings, squid bites, spring rolls, samosas, jalapeno bites & pork belly bites, served with sauces. (wheat, gluten, mollusks, egg, sulphites, milk)

ALL DAY MENU

Halloumi Salad \$27 Served with sweet tomatoes, baby greens, pickled beetroot, candied walnuts, feta cheese, apple cider vinaigrette & tahini. (sesame, milk, walnuts, sulphites)

CHICKEN SALAD \$28 Served with sweet tomatoes, baby greens, pickled beetroot, candied walnuts, feta cheese, apple cider vinaigrette & tahini. (sesame, milk, walnuts, sulphites)

SALT & PEPPER SQUID \$28 Our Ombrellos classic served on an Asian slaw with chill honey & spiced peanuts. (mollusks, milk, peanuts, sulphites)

BEEF BURGER \$29 (gf available +\$3) House made patty, greens, tomato, cheese, bacon, harissa & aioli with hand-cut chips. (milk, egg, wheat, gluten)
Add egg \$3

CRISPY CHICKEN BURGER \$29 (gf available +\$3) Crumbed chicken, greens, tomato, cheese, avocado, chipotle mayo with hand-cut chips. (milk, egg, wheat, gluten)

VEGAN BURGER \$29 Black bean patty, greens, tomato, red onion, vegan aioli, avocado with hand-cut chips. (sulphites)

MUSHROOM RISOTTO \$28 Baby spinach, feta, mushrooms & horseradish gremolata. (milk, egg, sulphites).

Can be made vegan

Add chicken OR beef and sundried tomatoes \$7

FISH & CHIPS \$29 Crumbed fish and chips served with green salad, coriander mayo and hand-cut chips. (milk, eggs, wheat, gluten, sulphites, fish)

SLOW COOKED CHICKEN \$34 Slow cooked chicken thigh served with a creamy sauce on a bed of hand-cut chips with broccoli, baby carrots, leek & a balsamic glaze. (milk, sulphites)

ROAST SALMON \$39 Glazed and topped with a red onion, tomato and orange sauce, served with rustic mash, broccoli, baby carrots & leek. (fish, sulphites)

GRILLED RUMP STEAK \$37 With your choice of rustic mash OR hand-cut fries, served with garlic butter and a small green salad. (sulphites)
Add gravy or peppercorn gravy \$4 (milk, soy, sulphites)

OMBRELLOS

GOURMET MEATS

SIRLOIN STEAK \$46

Cooked medium rare. Served with garlic butter, polenta fries, honey glazed carrots, broccolini. (milk)

LAMB RUMP (2) \$48

Cooked medium rare. Served with gourmet potatoes, mint and pea puree, broccoli, carrots & leeks. (milk, sulphites)

PORK FILLET \$42

Rolled and stuffed pork fillet. Served with a rustic mash, broccoli salad, apple sauce and a red wine jus. (milk, sulphites)

SIDES \$7.50 EACH

GREEN SALAD
FRIED EGGS (2)
BREAD
BACON
HALLOUMI

DESSERTS

AFFOGATO \$12

Ice cream served with an espresso shot. (milk)

CHOCOLATE BROWNIE \$14

Served with chocolate sauce, ice cream and mascarpone. (milk)

HOMEMADE PANNA COTTA \$14

Served with lemon curd, candied lemon and merengue crisps. (milk, egg)

HOMEMADE BAKED VANILLA CHEESECAKE \$16

Served with mascarpone and berry compote. (milk, egg, sulphites)