

SANTA FE LUNCH MENU

STARTERS AND SMALL DISHES

Garlic Herb Bread GFA VA \$7

Pane De Casa Crusty Italian Bread

Cheesy Bread GFA VA \$9

Pan fried Italian Bread

Pizzetta VA \$10

Small pizza with semi dried tomato, basil pesto & mozzarella.

Soup of the Day GF \$10

Check specials board. Served with garlic bread.

Field Mushroom Stack GF V \$16

With eggplant, Haloumi cheese, tomato & onion salsa, and balsamic glaze.

Lemon Grilled Chorizo Antipasto GFA \$14

Marinated feta & olives and garlic crostini.

Smoked Salmon on Potato Rosti GF \$18

With apple fennel slaw & dill sour cream.

Baked Chicken Taquitos VA \$14

Herb cheese & baby spinach rolled in a small tortilla with chilli lime dipping sauce and side salad.

Chicken or Beef Taco Bowl \$18

Rice, black beans, spicy Mexican sauce, cheese, guacamole and side salad.

Quesadilla with Beef or chicken VA \$19

Toasted tortilla with spicy Mexican sauce, cheese, sour cream and side salad.

Croque Monsieur GFA \$16

Champagne ham, Gruyere cheese & Dijon mustard, sandwiched with Italian bread, pan fried.

Steak Sandwich GFA \$18

On Turkish bread with tasty cheese, bacon, lettuce, beetroot, tomato, red onion, tomato relish, smoky BBQ sauce and chips.

Add Fried Egg \$1.50

Add Bacon \$1.50

SALADS AND MAINS

Mango Salad IMP GFA \$22

Choice of Salt & Pepper Calamari flash fried or grilled Lemon Chicken, mixed with fresh green salad, avocado, cucumber, red onion, cherry tomato and mango. Finished with a zesty lime and sweet chilli dressing.

Thai Prawn & Glass Noodle Salad IMP GF \$26

Cucumber, Chinese cabbage, cherry tomato, mint, coriander, roasted pea-nuts and Asian dressing.

Southern Fried Chicken GFA \$26

With ranch slaw, fries and Santa Fé inspired side sauce.

Sticky Plum Pork Belly Bites GFA \$24

With sweet potato fries and Asian Slaw.

NT Barramundi Pan Seared GF \$32

With mango salsa, garden salad and kumera fries.

Local caught reef fish herb crusted \$ MP

(Please check the specials board)

STEAKS - Includes your choice of 2 sides

Wagyu Rump 200 grams \$26

300 grams \$29

Black Angus Scotch Fillet 300 grams \$40

Side Choices

Chips - Garden Salad - Seasonal vegetables - Chat potato - Mash

Add House made Sauce each \$2

Gravy - Mushroom - Pepper - Chimichurri butter

Add Steak Topping

Pancetta and Crispy onion rings \$5

Prawns in a garlic sauce (4) \$8

PIZZA, PASTA AND SOUP ---
PLEASE CHECK DAILY SPECIALS BOARD