

LUNCH MENU



VULTURE CULTURE SUPPORT

\$1 from every dish sold on this menu will be donated to vulture conservation.

Please note all prices are stated in US\$.

A surcharge will apply to payments made in bond currency.

LIGHT FARE TO SHARE OR NOT TO SHARE...

chilled garden watermelon gazpacho ✓

crispy breadstick and extra virgin olive oil
US\$10

mezze plate ✓

eggplant and yoghurt, tomato and chilli,
hummus, flat bread
US\$18

vegetable samoosa ✓

tamarind sauce
US\$10

lamb or falafel plate

hummus, pinenuts, cilantro
US\$16

piri buffalo chicken wings ✓

US\$10

pulled pork taco

coleslaw, red onion, tomato, sweetcorn,
red beans, spring onion, sour cream, guacamole
US\$16

fritto fisto

calamari, fish, prawn, ginger remoulade
US\$18

SALADS

cured ham and honey melon

aged cheddar, cracked pepper
US\$12

watermelon and feta salad ✓

balsamic dressing, rocket leaves, basil and mint
US\$10

mixed greens and poached egg salad ✓

grilled vegetables, walnut and herb dressing
US\$14

grilled chicken cobb salad

lettuce, tomato, avocado, bacon, sweetcorn,
green beans, blue cheese dressing
US\$15

lemon marinated calamari and bulgur salad

lime and chilli dressing
US\$16

SANDWICHES

ALL SANDWICHES ARE SERVED
WITH A CHOICE OF GREEN SALAD
OR FRENCH FRIES

the lodge burger 8oz

sweet potato bun, caramelized onions,
bacon, gherkin, duo of cheese,
emmental cheese, onion rings

US\$18

shrimp quesadilla

guacamole, pico de gallo

US\$18

grilled vegetable panini

herb focaccia, mozzarella

US\$17

lamb kebab roll

greek salad and mint sauce

US\$16

FROM THE STOVE

bresaola wrapped chicken breast

quinoa and roast vegetables,
sage, port jus

US\$17

smoked lamb curry

steamed rice, poppadum, raita

US\$18

spicy stir fry prawn and egg noodles

US\$15

chicken and pineapple fried rice

egg, soy sauce

US\$14

safari chicken and mushroom pot pie

with horseradish, French fries and a side salad

US\$18

 vegetarian |  spicy