

# LUNCH

11.30am — 2pm

## GREEK SALAD | \$19 <sup>GF DF (without feta)</sup>

a refreshing mix of cucumber, cherry tomatoes, feta cheese, red onion and Kalamata olives

add grilled chicken \$5

## STEAK SANDWICH | \$28 <sup>GF</sup>

tender rib-eye steak served on sourdough bread, with rocket salad, caramelised onions, relish and a side of fries

## CREAMY GARLIC & CHILLI PRAWNS | \$20 <sup>GFA</sup>

succulent prawns tossed in a creamy garlic sauce with a hint of chilli and dill, served with garlic toast

## SMOKED SALMON BRUSCHETTA | \$25

smoked salmon served on sourdough bread, with cream cheese, fresh salad greens, capers, tomato and cucumber

## NOURISH BOWL | \$23

a wholesome bowl with falafel, mixed salad greens, roasted pumpkin, mint, yoghurt, roasted capsicum, toasted almonds and feta cheese

add grilled chicken \$5

## BEER BATTERED FISH & CHIPS | \$28 <sup>DF</sup>

served with tartar sauce, fries and salad

## BEEF BURGER | \$29 <sup>GFA</sup>

pretzel bun with Angus beef patty, lettuce, tomato, smoked cheese, caramelised onions, bacon and house burger sauce

## CRISPY CHICKEN BURGER | \$26 <sup>GFA</sup>

pretzel bun with chicken, lettuce, tomato, aioli, and pickled gherkins

## SOUTHERN FRIED CHICKEN TENDERS | \$21

crispy chicken nibbles served with gochujang sauce, salad and fries

## desserts

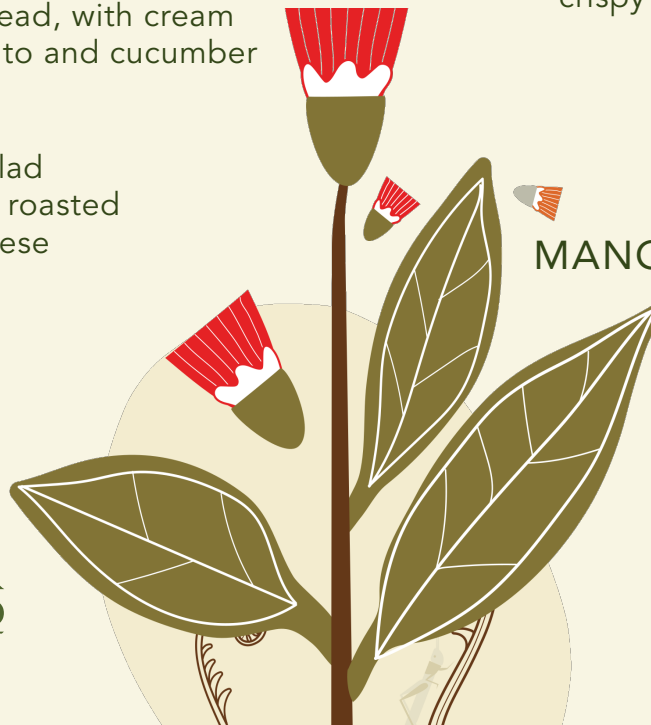
## MANGO & PEACH CRÈME BRÛLÉE | \$14

served with a shortbread cookie

## CHOCOLATE BROWNIE | \$14 <sup>GF</sup>

served with vanilla ice cream

**NUMBER  
SIX** BAR & BISTRO



DF = DAIRY FREE V = VEGETARIAN VE = VEGAN  
N = NUTS GFA = GLUTEN FREE ALTERNATIVE