

## Lunch (from 10AM)

### ***Burgers or Brown rice***

Served on your favorite Turkish Bun served with beer battered chips,

Add/Swap:

- Gluten free bread \$2 (served with a sweet potato wedge)
- Swap chips to sweet potato wedges with your choice of dipping sauce \$2
- Don't want your burger in a bun? Have it on a bed of brown rice instead of no extra charge!

### ***Vegetarian Burgers***

#### ***Rookie \$14.95 (Gluten Free Option; Vegetarian; Vegan)***

Spiced potato fritter, slaw tossed in beetroot labneh and Japanese mayo, smashed avocado, and tomato relish.

Swap:

- Have no mayo and beetroot labneh to make it **Vegan**

#### ***White Hunter \$14.95 (Gluten Free Option; Vegan; Vegetarian)***

Vegan chorizo, zucchini ribbons, roasted capsicum, cashew cream, tomato, Kalamata olives, baby spinach, and Dijon mustard and apple cider vinegar sauce

#### ***Casper \$14.95 (Gluten Free Option; Vegetarian)***

Sweet potato and fenugreek fritter, tahini, avocado, zucchini ribbons, sliced beetroot, carrot and Wasabi turmeric mayo.

Swap:

### ***Chicken***

#### ***City Heat \$15.50 (Gluten Free Option)***

Dukkah crusted chicken breast, Spanish ham, Jalapenos, sweet pickled onions, sundried tomato, Kenilworth Cheddar, rocket, burger relish and Japanese mayo

#### ***Tight Rope \$15.50 (Gluten Free Option)***

Grilled chicken breast, halloumi, avocado, tomato, rocket, caramelized onion and Caesar dressing

#### ***Sudden Impact \$15.50***

Chicken schnitzel, Spanish ham, fried egg, mozzarella cheese, grilled capsicum, mixed greens, onion jam and cocktail sauce

#### ***Firefox \$15.50 (Gluten Free Option)***

Grilled tandoori chicken, grilled pineapple, tahini, kimchi-kraut, tomato, onion, mozzarella cheese, mixed green, and burger relish

### ***Beef and Pork***

#### ***Escape \$16.95 (Gluten Free Option)***

Beef patty, Spanish ham, mushroom, grilled capsicum, Swiss cheese, spinach, tomato relish and BBQ sauce

#### ***Enforcer \$16.95 (Gluten Free Option)***

Pulled beef brisket, beetroot labneh slaw, Swiss cheese, tomato relish and BBQ sauce

***Outlaw \$16.95 (Gluten Free Option)***

Glazed pork belly, roasted capsicum, jalapeños, kimchi-kraut, Spanish onion, cheddar cheese, and sweet and tangy date jam

***Million Dollar Baby \$19.95 (Gluten Free Option)***

Double beef patty, bacon, egg, griller capsicum, jalapenos, sweet pickle onion, double swiss cheese, tomato relish, onion jam and bbq sauce

***Club Sandwich with Chips \$14.95***

Grilled chicken breast, bacon, fried egg, avocado, mix salad, and BBQ sauce on Turkish bread

## ***Salad and Meals***

***Thai Grilled Chicken Salad \$14.95 (Gluten Free Option)***

Grilled chicken, rice noodles, coriander, basil, mint, crispy shallots, cashews, cream, almonds, cucumber, carrot, lettuce and purple cabbage in a Thai Nam Jim dressing

***Butter Chicken \$15.95 (Gluten Free)***

Served with grilled chicken breast, brown rice, and butter chicken sauce

***Crispy Skin Salmon \$19.95 (Gluten Free Option)***

(Cooked Medium otherwise stated) Rocket, basil, cherry tomatoes, olives, quinoa, cucumber, sautéed broccolini in a Thai Nam Jim dressing and homemade tartare with lemon wedge

***Battered Fish and Chips \$15.95***

Semolina crisp Barra fillet, mix leaf and almond salad with herb oil, house made tartare, and chips

***4 hours pork belly \$15.95 (Gluten Free Option)***

With beetroot, slaw, date, and pomegranate jam, ginger, and soy sauce dressing

***Beef Brisket \$15.95 (Gluten Free Option)***

With beetroot, slaw, Beetroot labneh, BBQ glaze and herb oil

***Salt & Pepper Calamari \$15.95***

Hand cut crispy piece of calamari with mix leaves and herb oil salad, drizzle of tartare, and sweet chili sauce with a lemon wedge

***Caesar salad \$13.95 (Gluten Free Option)***

Grilled tandoori chicken, crispy bacon, med poached egg, mozzarella cheese, mix leave salad, and home-made Caesar sauce

***Homemade Quiche \$7.95***

With:

- Chips and salad \$14.95

***Homemade Pie \$7.95***

With:

- Chips and salad \$14.95

## ***Sides***

***Beer battered chips (Vegan; Vegetarian)***

Small \$4.95; Large \$7.95

**Sweet Potato Wedges** (*Gluten Free Option; Vegan; Vegetarian*)

Small \$5.50; Large \$8.95

**Halloumi Fries \$9.90** (*Gluten Free Option; Vegetarian*)

Served with beetroot labneh

**Dark Greens \$8.90** (*Gluten Free Option; Vegan; Vegetarian*)

Broccolini, rocket, and spinach salad with herb oil and coriander cashew pesto

**Kids Menu** (*Served with Apple or Orange Juice*)

**Bacon and egg \$8.95**

One (1) bacon, one (1) fried egg, on 1 slice of white bread

**Sausage and chips \$8.95**

Serve of sausages and chips with tomato sauce

**Nuggets and chips \$8.95**

Serve of nuggets and chips with tomato sauce

**Kids Ham Burger and Chips \$10.95**

Beef patty, tasty cheese, mix leaves and tomato sauce on a slider

**Kids waffles \$10.95**

One (1) Belgian waffle, vanilla ice cream, mixed fresh berries, and chocolate fudge

**Desserts** (*more options in the cabinet*)

**Belgian Chocolate Brownie \$9.95**

With vanilla bean ice cream, chocolate fudge sauce, and whipped cream

**Vanilla Yoghurt Panna Cotta \$9.95**

With almond toffee, fresh berries topped with homemade berry coulis

**Affogato \$9.95**

With Kahlua, espresso, vanilla bean ice cream, and baked biscotti

**Smoothie Bowls \$14.50** (*Vegan*)

Served in heart shaped bowls

*Step 1 Choose your base*

**Crazy Banana**

Banana, peanut butter, maca, and raw cacao blended with coconut milk, topped with chocolate sauce

**Pina Colada**

Banana, pineapple, mango, coconut protein powder with coconut milk topped with passionfruit pulp

**Acai**

Acai, banana, and natural protein powder blended with coconut milk

*Step 2 Choose your toppings, all smoothie bowls are topped with fresh strawberries, fresh banana, and coconut flesh*

**Granola**

Almonds, sunflower seeds, pepitas, cranberries, macadamia oil, prune juice and cinnamon

***Flaked Quinoa Muesli (Gluten Free)***

Rice puffs, almond, hazelnut, pecan, honey, raisin, dates, and coconut oil

## **Food Allergy Disclaimer**

At Aarth, we make every attempt to identify ingredients that may cause an allergic reaction for those with food allergies. However, there is always risk of contamination as in our kitchen we use products such as milk, eggs, gluten, seafood, peanuts, other nuts, sesame seeds and capsicum. Although we have strict cross contamination policies, we cannot guarantee a total absence of these products in any of our cuisine's, meat, carb, or vegetable. Customers with food allergies must be aware of this risk. Aarth will not assume any liability for adverse reactions from the food consumed, or items one may come in contact with whilst eating any of our meals or itemised food sources.