

LUNCH MENUS

AVAILABLE 11AM - 3PM DAILY

LITE BITES AND SALADS

CHIPS^[V]

with your choice of sauce, bbq, tomato, aioli, chipotle, sweet chilli

SWEET POTATO FRIES^[V]

with smokey paprika salt and aioli

GARLIC BREAD

NLFC CHICKEN STRIPS

chicken strips coated in our very own fried chicken seasoning with chipotle mayo

BEEF SPRING ROLLS

we braise our brisket for at least 14 hours, so it melts in your mouth, and add it to our special mix. then, we hand roll into cigars and accompany with a delicious homemade dipping sauce.

SALT N PEPPER CALAMARI

coated in a special salt and pepper mix served with petit salad and aioli

BRUSCHETTA^[V]

toasted ciabatta topped with tomato, onion, fresh basil and garlic marinated in olive oil and vinegar

TRADITIONAL CAESAR SALAD

a traditional caesar salad with house made garlic butter croutons, bacon pieces and parmesan laced with a velvety caesar dressing and topped with soft poached egg

THAI BEEF NOODLE SALAD

udon noodles tossed with mixed leaves, capsicum, onion, cucumber and layered with fresh herbs, dressed with traditional nam jim dressing, topped with chefs slow braised 14hr brisket and crispy shallots

CUMIN ROASTED PUMPKIN SALAD^{[V][GF]}

cumin roasted pumpkin pieces layered with rocket, onions, quinoa and topped with crumbled creamy danish fetta

MAINS

PORTUGUESE CHICKEN

chicken maryland marinated in peri peri marinade served with our own hand cut coleslaw, sweet potato fries and buttery corn on the cob

GRILLED SWORDFISH

swordfish fillet dusted in lemon pepper seasoning and grilled topped with panzanella salad consisting of tomato, roast capsicum and lemon and oregano soaked bread chunks and finished with salsa verde

LIME AND CRACKED PEPPER BATTERED FLAKE

flake fillets marinated in garlic, lime and cracked pepper then battered and served with our own hand cut fatboy potato chips and house made tartare sauce with a petit salad

\$5 SIDE \$9 BOWL

\$8 SIDE \$11 BOWL

\$6 PLAIN \$8 CHEESY

\$12

\$13

\$14

\$12

\$17

add chicken + \$6

add salt n peppered calamari + \$5

add cured salmon + \$8

\$19

\$16

\$23

\$25

\$18

CONFIT PORK BELLY

Our pork belly is cooked slow for 12hrs so it melts in your mouth and served with cumin spiced roast pumpkin and a salad of mixed leaves with roast capsicum, onions, creamy fetta and pine-nuts

BEEF LOIN

marinated beef loin served with a zesty lemon kipfler potato salad, broccolini and beetroot tartar and topped with chimichurri for that fresh zing!

BLACK MUSSELS

black mussels cooked in white wine and garlic and tossed with the chefs own napoli sauce, served with crusty bread you will think you in italy on the amalfi coast

NLFC BURGER

marinated in butter milk and coated with our own secret blend of herbs and spices that would make the colonel himself jealous layered on a milk bun with greens, coleslaw, aioli and grilled pineapple and cheese

BEEF AND BACON BURGER

the chefs special burger pattie recipe hand shaped and grilled served on a beautiful milk bun with smoky bbq sauce, aioli, greens tomato and with grilled bacon and cheese

VEGIE DELIGHT^{[V][GFO]}

chef makes his own chickpea patties with a special blend of spices that might take you somewhere like a distant market in morroco and accompanied with charred vegetable relish and layered with greens, tomato and a dollop of guacamole this one is sure to be a hit

STEAK SANGA!

not your average sanga it's got rib fillet topped with crispy fried onions and a blue-cheese sauce that is of the chefs own making also layered with greens and sliced tomato and melted cheese all in between a beautiful turkish pocket

MUCHOS GRAZIAS TACO TRIO

not one or two, but three tacos filled with dry slaw, tomato salsa and charred corn with your choice of filling, you can have our chicken, slow braised brisket or even battered flathead accompanied with a side of holy guacamole and sour cream

SOFT BEEF OR CHICKEN TACO, CHIPS AND SALAD

BATTERED FISH, CHIPS AND SALAD

FRIED CHICKEN STRIPS, CHIPS AND SALAD

CHEESEBURGER, CHIPS AND SALAD

MAINS CONT'D

\$25

\$26

\$25

BURGERS

\$17

\$18

\$16

\$19

\$18

KIDS

includes ice cream and topping for dessert. available all week for children under 12

\$10

\$10

\$10

\$10

All menu items are prepared fresh. Seasonal variations may apply. [V] vegetarian [GF] gluten free [GFO] gluten free option. Gluten free bread is available for all meals. Add \$2. Whilst stocks last