

Lunch Menu

Mon - Sun llam - 3pm

Double Smashed Beef and Chorizo Burger

Prime beef and chorizo patties, gem lettuce, streaky bacon, American burger sauce, gherkins, cheddar, tomato, battered onion rings, skin on fries.

(GF DF on request) - \$28.50

Brew'd Chicken Sando

Crispy herb panko chicken cutlet on open provolone melted ciabatta sourdough, streaky bacon, balsamic wild rocket, charred pepper, sundried tomato pesto, garlic aioli and grated pecorino. Skin on fries.

- (V on request) \$28.50

Saffron Seafood Chowder

Mussels, Blue Cod, shrimp, salmon, sweet corn, crispy shallots, and toasted garlic butter Turkish bread.

- \$26

Lasagna Sorghum Pasta

Baked with Napolitana sauce, basil pesto oil, wild rocket, charred pepper and balsamic glaze.

VG GF DF - \$25.50

The Langlands' Big Breakfast

Gourmet pork sausage, streaky bacon, cheesy kransky, grilled balsamic tomato, sauteed thyme portobello mushrooms, baked beans, hash brown, Italian sourdough ciabatta, eggs served your way.

(GF DF on request) - \$28.50

Skull Island King Prawn Pasta

Pan seared shell butter king prawns, Romesco sauce, sauteed olives and cherry tomato fettuccine, chorizo crumbs, basil, chilli flakes, grated pecorino, EVOO drizzle.

- \$31

Kiwi Classic Fish and Chips

Beer battered Blue Cod, rough-cut tartare sauce, crushed peas, garden salad and skin on fries.

(GF DF on request) - \$37

Wagyu Beef Salad

Marinated grilled wagyu rump, seasoned corn ribs, mixed greens & cilantro avo lime drizzle, chorizo crumbs, chipotle aioli, feta crumble and buttered smashed gourmet potato.

(GF on request) - \$27

Baked Shakshuka

Spiced tomato, eggs, bell pepper, smoked paprika EVOO drizzle, parsley feta crumbs, house lemon labneh, dukkha, toasted garlic butter Turkish bread.

> Baked traditionally — please allow at least 18 minutes. Good things take time, and this one's worth the wait!

> > V (GF on request) - \$24

Eggs Benedict

English muffin topped with poached eggs, bacon, chorizo crumbs, chives and house-made hollandaise.

(GF on request) - \$25

Eggs Royale

English muffin topped with poached eggs, smoked salmon, rocket, onion caviar, dill and house-made hollandaise.

(GF on request) - \$27

Eggs Florentine

English muffin topped with poached eggs, thyme portobello mushrooms, spinach, pecorino cheese, nutmeg and house-made hollandaise.

V (GF on request) - \$23

Skin On Fries

With house-made aioli and tomato sauce.

V GF DF - \$10







