

# halo

LOUNGE & DINING

## LUNCH \$

<b>Flat Bread</b>			
dukkha, basil hummus, extra virgin olive oil			16
<b>Crumbed Eggplant</b>			
seared haloumi, confit cherry tomato			18
<b>Nori Crusted Soft Shell Crab</b>			
chilli jam, Asian salad		GF	18
<b>Braised Lamb Wrap</b>			
garlic yoghurt, Mediterranean salad			22
<b>Seafood Linguine</b>			
mussels, prawns, lemon dill dressing			24
<b>Steamed Pork Buns</b>			
miso chilli dipping sauce		DF	16
<b>Curry Tempura Prawns</b>			
pickled cucumber salad		DF	16
<b>Seared Salmon</b>			
panzanella salad, lemon dressing		DF	28
<b>Pork Spare Ribs</b>			
crisp potato skins, chipotle cream		GF	24
<b>Caesar Salad with Chicken</b>			
pancetta, poached egg, white anchovy			24
<b>Homemade Prime Beef Sliders</b>			
red pepper aioli, provolone cheese, rustic fries, served as three sliders			22
<b>Pale Ale Beer Battered Fish</b> (or pan seared for GF)			
rustic fries, spiced remoulade			22
<b>NY Strip Steak</b>			
rustic fries, crisp leaf salad		GF DF	34
<b>Market Fresh Fish</b>			
served with chef's daily accompaniments			28

SIDES		\$	DESSERT		\$
<b>Rustic Cut Fries</b>			<b>Baked Banana Cheesecake</b>		
aioli	GF	8	dulche de leche ice cream	GF	16
<b>Crisp Leaf Salad</b>			<b>Mango Panna Cotta</b>		
tomato, cucumber, red onion	GF DF V	8	coconut yoghurt sorbet	GF	16
<b>Polenta Chips</b>			<b>Homemade Ice Cream</b>		
aioli	V	10	honey tuile		14
			<b>Trinity Cheeseboard</b>		
			crackers, artisan cheeses & condiments		22

\*DF = dairy free | GF = gluten free | V= vegetarian  
All menus are subject to seasonal changes.