



LUNCH MENU

12:00 PM – 3:00 PM

ENTRÉE:

Oysters - Lease 65 A

Natural (GF) ½ doz **\$29** / 1 doz **\$55**

Kilpatrick (GF) ½ doz **\$33** / 1 doz **\$59**

Chilli, lime and splendid gin (GF) ½ doz **\$33** / 1 doz **\$59**

Confit Garlic Bread (V) \$10

Stracciatella Bruschetta (V) \$17

Charred sourdough, stracciatella, confit tomato, pistachio dukkah

Saltbush Calamari (GF) A \$19

With lemon myrtle aioli

Peking Duck Spring Rolls (DF) \$18

With citrus chilli sauce

Taiwanese Popcorn Chicken (GF) \$23

Marinated chicken tossed in Taiwanese coating

Prawn Saganaki (GF) A \$23

King prawns, with fetta cheese, cherry tomato, rocket & white wine sauce

SALADS:

Fried Burrata Caprese (V) \$26

Italian cheese, marinated plum, tomato, rocket, basil and herb oil

Vietnamese Beef (GF) \$32

Scotch fillet - rice noodle, garden vegetables, herbs, nuoc cham (Vietnamese dressing)

Chicken Caesar \$24

Cos, bacon, parmesan, crouton and egg with our Caesar dressing and grilled chicken

Please note a surcharge applies on Sundays and Public holidays.

VN = Vegan DF= Dairy free GF= Gluten Free NF= Nut Free V=Vegetarian



The Panorama Hotel

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BURGERS AND SANDWICHES:

Angus Cheeseburger **\$29**

House made Angus Pattie, cheese, Resonate Farms lettuce, tomato, aioli, tomato sauce on charcoal brioche bun with chips and aioli

Argentinian Steak Sandwich **\$32**

Chargrilled scotch fillet, Resonate Farms lettuce, tomato, aioli, pickled onion, chimichurri pesto on charred sourdough with chips and aioli

ABC Wrap **\$24**

Avocado, brie and chicken with resonate lettuce, tomato and aioli
Served with fries

PIZZA 12 INCH:

Margherita (V) **\$26**

Sugo tomato base, fior di latte (soft mozzarella), fresh basil, extra virgin olive oil

Quattro Formaggi (V) **\$29**

4 Cheeses, fior di latte, provolone, gorgonzola, taleggio, confit garlic

Spicy Pepperoni **\$30**

Sugo, fior di latte, pepperoni, nduja & pesto

Farmhouse (V) **\$30**

Ricotta, burrata, roast pumpkin, caramelised onion, sage, parmesan

Carnivore **\$32**

Sugo, fior di latte, pepperoni, ham, nduja, pancetta, parmesan, basil

MAINS:

Fish and Chips A **\$30**

Manchild beer battered or panfried fish with garden salad, fries and lime aioli

Camembert and wild mushroom spaghetti (V) **\$31**

Herb oil, pecorino Romano

Potato Ricotta Gnocchi **\$35**

Chorizo, tomato, rocket, pecorino Romano

Crab Linguine A **\$38**

Vodka brown butter, tomato, rocket

Crispy Skinned Tasmanian Salmon (GF) A **\$42**

Resonate Farms salad & Malaysian coconut curry sauce

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MAINS CONT:

Chicken Schnitzel	\$30
Panko crumbed breast schnitzel, Garden salad, fries and jus	
Bad Boy Parm	\$37
Breast schnitzel, BBQ sauce, bacon, mozzarella and hollandaise with chips and salad	
Rib fillet (GF)	\$50
300g koji aged Steak with chips, jus and garden salad	
Seafood platter for 1 M	\$60
Locally sourced hot and cold seafood with chips, garden salad and lemon myrtle aioli	

SIDES:

Mash	\$9	Seasonal local vegetables	\$9
Fries with aioli	\$9	Resonate Garden salad	\$9

KIDS (UNDER 14 YEARS OLD):

Hawaiian pizza	\$15	Chicken nuggets and chips	\$15
Cheeseburger	\$15	Macaroni and cheese	\$15

DESSERTS:

A Selection of Cakes Available	\$ 9
Ice Cream Sundae	\$12
Banana Split Ice Cream	\$12
Affogato	\$14

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