

# Ballroom Café

## Light Menu

### Fries \*V GF

with tomato sauce and aioli

**\$10.00**

### Soup of the Day V\*GF

with warm Castle made bread

**\$16.50**

### Kates Light Lunch Plate

salmon & cucumber finger, vegetarian club, caramelised onion & brie tart, shortbread and a mini scone with jam & cream.

**\$22.50**

### Bread Selection with Spreads V\*GF

balsamic essence & oil, eggplant relish cream and a feta whip

**\$18.50**

### Poached Eggs V\*GF

potato rosti, fresh spinach, chilli relish, slow roast balsamic tomato and feta whip

**\$25.50 V GF**

Add bacon **\$6.00**

\*GF = gluten free alternative available

GF= made gluten free,

Please note our kitchen is not totally gluten free, we try our best to avoid cross contamination, just ask.

\*V = vegetarian alternative available

V = vegetarian

Please ask if you have special dietary requirements

# Ballroom Café

## Lunch Menu

### Potato Gnocchi GF

sauteed leek, peas and parmesan cream

**\$27.00**

### Beer battered fish and chips

crisp slaw, lemon wedge and tartare sauce

**\$28.50**

### Pie of the day

made in house by our chefs, served with fries, and side salad

**\$22.50**

### Sesame lamb Salad GF

roast vegetables, quinoa, crispy chick peas and tangy lemon yoghurt

**\$28.50**

### Chicken Caesar burger \*GF

sauteed chicken, streaky bacon, anchovy mayo, shaved parmesan, fried egg, lettuce and fries

**\$28.00**

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