



**LUNCH MENU**  
**11.30AM - 3PM**

**Open grilled chicken sandwich**

with Bacon, brie, Tomato, Mesclun Lettuce, Aioli & Apricot glaze served with fries  
\$25

**Beef Burger**

Home Made Pattie, Bacon, Gruyere Cheese, Tomato, Mesclun, Aioli, Bourbon Sauce,  
w Fries  
\$26

**Ribeye Open Steak Sandwich**

on Sourdough, Tomato, Mesclun, Onion Marmalade, Gorgonzola, Aioli, w Fries  
\$26

**Seafood Chowder**

Fresh & Smoked Fish, Marlborough Mussels, Prawns, Clams w Chunky Bread.  
\$25 GF available

**Marlborough Mussels**

Tomato & Basil broth, w Chunky Garlic Bread  
\$25 GF available

**Lochmara Fish & Chips**

served with Salad and Home Made Tartare sauce  
\$26

**Roast Beef Salad**

with Watercress, Rocket, Mesclun lettuce, Red onion, Walnuts, Tomato, Shaved  
Parmesan and a Blue cheese mayo **(GF)**  
\$24

**Moroccan Vege Burger**

Home Made Chickpea & Red Bean Pattie, Feta, Mesclun, Tomato, Tzatziki, fries  
\$25

**Roast Vege, Quinoa Salad**

Mushroom, Seasonal Roast Vegetables, Quinoa Salad w/ Tzatziki & Haloumi Cheese  
\$26

**PLATTERS**  
**12PM - 3PM**

**Trio of seafood platter**

Hot Smoked Salmon, Smoked Fish Pate, Marinated Mussels, served with Breads  
\$29

**Vegetarian platter**

Marinated Olives, Sundried Tomatoes, Avocado Bruschetta, Halloumi, served with  
Breads  
\$29

**Lochmara tasting plate**

A Variety of Seafood, Vegetables, Cheeses, Olives, served with Breads  
\$40

**SNACK MENU**  
**11AM- 6PM**

Marinated Kalamata Olives  
\$7

Fries with Aioli  
\$9

Garden Salad  
\$9

Salt & Pepper Squid with Home Made Tartare  
\$12

Vegetarian Nachos, Guacamole, Sour Cream  
\$16

Antipasto Platter  
\$19

*WE APPRECIATE KNOWING IF YOU HAVE ANY DIETARY REQUIREMENTS*