## Lochmara Lunch Menu

## Lunch

11am till 3pm
Toast and Spread (GFA) (DFA)
House made toasted focaccia, butter, and a spread - choose from jam, honey, or marmite.

Bowl of Fries
Lightly salted served with garlic aioli.
Or - make truffled, with parmesan and aioli
Salt and Pepper Squid (GF) (DF)\$16

Salt and pepper squid, red chilli nam jim, kewpie mayo, pickled ginger, cucumber, Thai basil, coriander, and lime.

Quinoa Bowl (VA)
Cold smoked salmon, black quinoa, cucumber, avocado, radish, carrot, jammy boiled egg, red onion, edamame, and cherry tomato.

Mussels \$27
Marlborough green mussels served with a mariniere sauce and char-grilled sour dough.

Cheeseburger (VegA)
Ground black angus pattie, cheddar, pickles, brioche bun, burger sauce, served with a side of agria fries.
Veg - switch angus pattie for kumara and black bean pattie

## Fish and Chips

Market battered fish and chips, dill slaw, and lemon.

Crispy Fish Taco (GFA) (DF) \$32
Crispy fish taco, flour tortilla, chipotle slaw, fresh salsa, and coriander.

Platters
Cheese Board for Two (GFA) \$27
A trio of NZ cheeses, served with a cracker selection and house made chutney.

Charcuterie Platter for Two (GFA) \$45
A trio of cheeses, marinated olives, house made chutney, pickles, prosciutto ham, chorizo, lavosh, and grilled sourdough.

KIDS
7.30am till close

Please note only available for children
Green Salad (GF) (DF) (V) \$12
Green salad, tomato, carrot, and red onion.
Chicken Nuggets (DFA)
\$12
Fried chicken nuggets and chips.
Bolognaise (DFA)
Spaghetti pasta and beef mince topped with parmesan cheese.

Creamy Pasta (VegA)
Penne pasta, bacon, mushrooms, topped with parmesan cheese.

Fish N' Chips (DFA)
\$14
Battered fish and chips.


GF: Gluten free
GFA: Gluten free available

DF: Dairy free
DFA: Dairy free available

Veg: Vegetarian
VegA: Vegetarian available

V: Vegan
VA: Vegan Available

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[^0]:    * Items may vary subject to availability. Please advise us of any allergies. No GF Fryer. *

