



Lunch Menu

Mon – Fri 11:30am till 3:00pm Sat & Sun 12:00pm till 3:00pm

Full table service, please order and pay at your table.

Beer Battered Fries 7.50

Lightly fried until golden and served with house made garlic aioli. **(v)**

Crankin Fries 9.00

Shoestring fries tossed with crispy bacon, jalapeno & spring onions - topped with a secret sauce.

Tapas plate 18.00

- mac & cheese bites
- chorizo & feta
- pumpkin hummus with Turkish bread

A trio of our favourite things - perfect to share with a friend, a wine or both.

Leek & Parmesan Croquettes 14.50

Lightly crumbed croquettes served on a baked field mushroom. Finished with feta, sun-dried tomato, rocket and almond pesto. **(v)**

add poached egg + 2.50

Couscous Salad 14.00

Israeli couscous tossed with baby spinach, roast pumpkin, crumbled feta and fresh pomegranate. Dressed with an orange-cumin vinaigrette. **(v)**

Tandoori Chicken Salad 17.00

Tandoori marinated free range chicken breast tossed with fresh capsicum, cucumber, cherry tomato and red onion. Topped with minted yoghurt and served with Paratha bread and Harissa. **(gfo)**

Quiche 16.50

House made quiche using freshest quality ingredients. Served with a side salad and beer battered fries.

Please ask your waiter for today's option.

$\pi = 3.1415$ 16.50

House made pie served with creamy potato mash and mushy peas.

Please ask your waiter for today's option.

The Baller 16.50

Yo dis aint no wick! Iza fresh sub with beef and pork meatballs, tomato sugo, melted aged cheddar and basil pesto – with a side of shoestring fries.

Southwest Sweet Potato Hash 17.50

Sweet potatoes, onion and corn, lightly caramelized and seasoned with paprika, cumin and turmeric. Topped with fresh Pico de Gallo, smashed avocado and a chipotle sauce to create a mountain of plant-powered goodness. **(vg)(gf)**

add Chorizo + 4.00

Cubano 18.50

Cranked's variation of the sandwich made famous in Florida cafes during early Cuban immigration. Pulled pork, ham, aioli, mustard, cheese and pickles. Served in a toasted Turkish Roll with a side of potato crisps. **(gfo)**

Rueben 18.50

Cranked's version of a famous New York sandwich. Made with layers of sliced corned beef, grilled Swiss cheese, sauerkraut and hot sauce. Served on sourdough with a side of beer battered fries. **(gfo)**

double meat + 4.00

Steak Sandwich 22.50

Fresh Turkish roll filled with sliced grilled steak, fresh tomato, mixed lettuce, Swiss cheese, beetroot, onion jam and tomato relish. Served with a side of our popular beer battered fries. **(gfo)**

Eggs Your Way 12.00

Free range poached, scrambled or fried, served with your choice of New Norcia toast.

Sides 4.00 ea

- Bacon
- Roasted Tomato
- Pork & honey chipolata **(gf)**
- Mushrooms
- Crispy potato
- Avocado

Sides 5.50 ea

- Smoked Salmon
- Chorizo **(gf)**

***Gluten free bread option + 1.00**

**gluten friendly (gf), vegetarian (v),
gluten friendly option (gfo) vegan (vg)**

Please alert your waiter to any allergies

**10% surcharge on Public Holidays
Drinks available without having to order a meal**



Lunch Menu

Mon – Fri 11:30am till 3:00pm Sat & Sun 12:00pm till 3:00pm

Full table service, please order and pay at your table.

Bottled Beer & Cider

Cascade Premium Light (2.6%)
Rogers (3.8%)
Corona
Little Creatures Pale Ale
Coopers Pale Ale
Asahi
White Rabbit Dark Ale
Monteith's Crushed Apple Cider
Monteith's Crushed Pear Cider

Mixed Bucket of 4

(choose from the above selection of beer and cider)

Spirits

Maker's Mark Bourbon
Absolut Vodka
Tanqueray Gin

With your choice of our premium mixer - no post mix.

HOUSE WINE by the GLASS

QUART (250ml)
BOTTLE

Trentham Estates, River Retreat

Sauvignon Blanc
Shiraz

Sparkling Wine

Canella NV Prosecco 200ml Piccolo

Veneto, Italy

Fresh and lively, fruit driven with a savoury edge. Great aperitif style.

San Martino NV Prosecco DOC

Veneto, Italy

Presents with a pale straw colour and an aromatic nose. Fine and elegant, extra dry, full and harmonious.

White Wine

6 **te Pa Pinot Gris** 32

8 *Marlborough, NZ*

8 Classic notes of white pear, nectarine and subtle
8 jasmine flowers show a wine of true distinction and
8 class.

8 **Stella Bella Semillon Sauvignon Blanc** 32

8 *Margaret River, WA*

Quart 12

8 This is no lightweight, a fruity and simple blend that is
24 common to Margaret River. Good palate weight and
texture add to the 'food friendly' nature of this wine.

Rosily Sauvignon Blanc 32

Margaret River, WA

A hint of oak adds depth to a palate of lemongrass,
herbal and gooseberry fruits. This gorgeous vineyard
has this year received an organic certification.

9 **Xanadu DJL Chardonnay** 32

9 *Margaret River, WA*

9 A modern style, medium bodied Chardonnay displaying
a palate of pears, white flesh stone fruits and tangy
lemony/grapefruit flavours.

Red Wine

7
10 **Mr. Mick Rosé** 28
24 *Clare Valley, SA* Quart 12

Subtle complexity of raspberry, strawberry and cherries
with a clean dry finish.

Piano Gully Pinot Noir 34

Pemberton, WA

Distinctive displays of cherry, strawberry and cinnamon
spice, with violet overtones. A local worth a try.

11 **Stella Bella Cabernet Merlot** 32

Margaret River, WA

Quart 12

Medium bodied, regional dark berry fruits with
integrated oak and soft tannins.

32 **Tim Adams 'The Fergus'** 32

Clare Valley, SA

Red berry aromas and flavours of Tempranillo, with
further complexity of Grenache spiciness. Malbec adds
a mid palate richness and flavour of berries and violets.

10% surcharge on Public Holidays

Drinks available without having to order a meal