



Lunch Menu

Suburban Eatery Antipasto

Smooth chicken liver pate, marinated olives and pickle vegetables, selection of New Zealand cheeses, house chutney and toasts
\$17.50 p/p

Suburban Eatery Tasting Plate (for 2 to share)

Selection of dips with sesame flat bread and toasts, smooth chicken liver pate with pickles, pulled pork terrine with fried apple, salmon sausage and dressed greens
\$29.50

Suburban Eatery Winter Salad (gf)

Roasted pumpkin salad with toasted peanuts, coriander and curry oil
\$15.50

Salad of Roasted Beetroot

with crumbled feta, soft herbs, toasted walnuts, balsamic drizzle and pickled red onion
\$15.50

Sticky Pulled Pork Chap

Suburban Eatery sticky pulled pork on griddled flatbread with herbed-pickled red cabbage and a spiced sour cream
\$19.00

Suburban Eatery Shaved Lamb Po Boy

with ciabatta, crispy onion rings, Cashew slaw, hand cut chips and minted house chutney
\$19.50

The Eatery Satay Noodles (chicken or vegetarian)

Egg net with Thai noodles, fresh chilli, toasted peanuts, sprouts, green onion and cilantro
MED \$18.00 - LGE \$23.00

Tempura Battered Salmon

with house-made tartar sauce, hand cut chips, dressed greens and charred lemon
\$22.50

Thai Green Curry

Of poached chicken with scented jasmine rice, toasted coconut flakes and salted cashews
\$22.00

Suburban Black Burger

Twin stack prime beef burger, streky bacon, cheddar, spiced relish, Asian slaw and galic mayo
\$19.50

Deserts

Lemon Grass Creme Brûlée

with white chocolate coated ice cream and lychee marmalade
\$14.50

Warm Walnut Sticky Toffee Pudding

with vanilla bean ice cream and a whisky caramel sauce
\$14.00

Banana Fritters

with salted caramel, peanut brittle and coconut ice cream
\$14.00

Aniseed Toffee Apple Rings

with cinnamon dough balls and sweetened yoghurt
\$12.50

Trio of New Zealand Cheeses

with house-made chutney, toasted nuts and crackers
\$17.00