



Lunch Menu



Sandwiches & Open Breads

Wellbeing Plate / 18

Dukkah Coated Cold Egg, Heirloom Tomato, Capers Berries, Roast Beets, Creamed Ricotta, Toast.

Choice of

~ Oven Roast Shaved Turkey

~ Tasmanian Smoked Salmon.

Hub Club / 19

Shaved Roast Turkey, Double Smoked Bacon, Avocado, Jack Cheese, Lettuce, Tomato, Onion, House Jam, Old Bay Aioli. Served with Fries.

Smoked Salmon Sandwich / 15

Tasmanian Smoked Salmon, Creamed Ricotta, Capers Berries, Spanish Onion, Chive, Dill, Watercress, Avocado.

Salads

Black Rice Salad / 17

Valentina Drenched Chicken Mince, Pecans, Dried Figs, Watercress, Chopped Cabbage, Infused Orange Oil, Labne.

Spiced Watermelon Salad / 17

Cinnamon & Peppercorn Spiced Watermelon, Spanish Jamon, Dill, Chive, Mint, Radicchio, Ashed Goats Cheese.

Caesar Salad / 15

Chopped Cos, Manchego, Egg, Double Smoked Bacon, Croutons, Caesar Dressing, ADD

~ Smoked Salmon / 5

~ Pulled Chicken / 5

Garden Salad / 14

Rocket, Radicchio, Watercress, Cos, Garden Pea, Walnut, Pomegranate Molasses, Herb Labne. ADD

~ Smoked Salmon / 5

~ Shaved Oven Roast Turkey / 5

Favourites

Zucchini Fritters / 14

Sour Crème, Pistachio Soil, Hot Sauce.

Mexican Street Corn / 12

Chargrilled Corn, Manchego, Old Bay, Hot Sauce, Fresh Chilli.

Southern Fried Wings / 15

Signature Southern Coated Wings, Lime Aioli, Hot Sauce.

Popcorn Chicken / 14

Panko Coated Balls of Chicken Breast, Seasoned Real Popcorn, Shallot, Old Bay Aioli.

Burgers

Served with your choice of fries or slaw

Meat Jack / 16

Angus Beef, American Jack, Lettuce, Tomato, Fresh Spanish Onion, Pickle, Burger Sauce.

Add Bacon / 3

Double Jack / 19

Double Angus Beef, Double American Jack, Lettuce, Tomato, Fresh Spanish Onion, Pickle, Burger Sauce.

Add Bacon / 3

Phat Chicken / 19

Signature Southern Coated Fried Chicken Breast, Double Smoked Bacon, Jalapeño, Lettuce, Lime Aioli, Hot Sauce.

Double Phat / 23

Double Signature Southern Coated Fried Chicken Breast, Double Smoked Bacon, Jalapeño, Lettuce, Lime Aioli, Hot Sauce.

Veg Burger / 18

Zucchini Fritter, Lettuce, Beetroot Relish, Labne, Aioli, Hot Sauce.

Feast

Chargrilled Basted Chicken / 20

Half a Chargrilled Basted Chicken Served with Fries and Red Slaw. Your Choice Of **Lemon Chilli** Or **Hickory Smoked BBQ** Basting.

300gm Scotch Fillet / 25

Served with Garden Salad

ADD Fries / 5

Sides

Pimp Fries with Truffle & Manchego Cheese. / 11

Fries / Sml / 5 / Lge / 9

Red Slaw with Old Bay Aioli. / 9

Rocket, Radicchio, Pear, Manchego Salad / 10

Sauces

Old Bay Aioli / 3

Lime Aioli / 3

Burger Sauce / 3

Hickory Smoked BBQ Sauce / 3

Hot Sauce / 3

Desserts

Deconstructed Snickers / 15

Chocolate and Salted Caramel Slice, Candied Peanuts, Torched Orange Nougat, Peanut Butter Brittle Ice Cream.

Coconut Kaffir Lime Sorbet / 10

Peanut Butter Brittle Ice Cream / 10

Affogato Board / 8

Vanilla Bean Ice Cream, Honeycomb, Pistachio, Double Ristretto.

Affogato Frangelico / 13

Vanilla Bean Ice Cream, Honeycomb, Pistachio, Double Ristretto, Frangelico Liqueur.

Kids Menu

Cheeseburger / 10

Angus Beef, Jack Cheese, Ketchup, Fries.

Popcorn Chicken / 11

Panko Coated Balls of Chicken Breast Fillet with Fries.

Breakfast All Day

Ricotta Banana Bread / 9

With Creamed Ricotta, Roast Nuts, Honey.

Bacon and Egg Roll / 12

Free Range Fried Eggs, Double Smoked Bacon, Swiss Cheese, BBQ Aioli, Hot Sauce.

House Roasted Granola / 15

House Curd, Roast Nuts, Yoghurt, Markets Best Fruits.

Buttermilk Hotcake / 18

House Hotcake With Honeycomb, Bee Pollen, Markets Fruits, Creme Fraiche.

Tasi Eggs / 15

Scrambled Free Range Eggs, Tasmanian Smoked Salmon, Toast.



Share Your
Hub House Moments
#thehubhousediner



Coffee

Coffee: Reg / 3.5 / Lge / 4.5

Short Black, Ristretto, Macchiato, Piccolo, Flat White, Latte, Cappuccino, Long Black.

Mocha, Hot Chocolate, Chai Latte. **Reg / 4 / Lge / 5**

Coffee Extras

Cold Pressed Natural Almond Milk By Inside Out + / 1
Bonsoy, Syrup, Decaf, Extra Shot, Single Origin + / .5

Blue Mountains Honey Soaked Sticky Chai / 5

Brewed with your choice of milk.
Soy + / .5

Barista's Favourites

House Latte / 4

Double Ristretto 3.5oz, Full Bodied Piccolo Latte.

Black Mocha / 4.5

Dark Chocolate Long Black.

Affogato / 5

Double Scoop Vanilla Bean Ice Cream, Double Ristretto.

Affogato Board / 8

Vanilla Bean Ice Cream, Honeycomb, Pistachio, Double Ristretto.

Affogato Frangelico / 13

Vanilla Bean Ice Cream, Honeycomb, Pistachio, Double Ristretto, Frangelico Liqueur (Served after 10am).

Coffee Specialties

Cold Drip Espresso / 5

Single Origin Premium Blend Cold Filtered Coffee On The Rocks.

Coffee On Ice Reg / 5 Lge / 6.5

Latte On Ice
Long Black On Ice
Mocha On Ice

Coffee On Ice / 8

Iced Coffee with Ice Cream
Iced Chocolate with Ice Cream
Iced Mocha with Ice Cream

Tea by T2

English Breakfast, Earl Grey, Chamomile, Sencha Green
Peppermint, Lemongrass & Ginger, Monk Pear / 5

Soft Drinks & Others

Coca Cola, Diet Coke, Coke Zero, Sprite, Fanta / 4

Ice Tea Peach or Lemon / 4.5

Lemon Lime Bitters / 5

Organic Ginger Beer / 5

Cloudy Apple Juice / 6

Aqua Panna Still Water 750ml / 7

San Pellegrino Sparkling Mineral Water

~ 250ml / 4

~ 750ml / 8

Spiders

Vanilla Ice Cream with either Coca Cola, Sprite or Fanta / 6.5

Fresh Juices

Orange - House Cold Pressed Orange Juice / 7

Pink Juice - Raspberry, Orange, Passionfruit, Lemon / 8

Green Juice - Peach, Apple, Spinach, Parsley, Lemon / 8

Slushies

Ginger Beer & Lime / 7

Berry Passionfruit / 7

Concrete Shakes

Soft Serve Textured Super Thick Shakes.

Peanut Butter Butterscotch / 9

Nutella / 9

New York Cheesecake / 9

Coffee / 9

Jersey Milkshakes

Made with Australia's Finest Jersey Milk

Add Malt / 1

Chocolate

Vanilla

Strawberry

Caramel

Kids Drinks

House Cold Pressed Orange Juice / 4

Cloudy Apple Juice / 4

Kiddy Milkshake

Chocolate, Strawberry, Vanilla, Caramel / 4



Alcoholic Beverages

Wines

White Wine

Garfish Pinot Grigio (Adelaide Hills SA) **G / 8 / B / 30**

Stonefish Sauvignon Blanc (Margaret River WA) **G / 8 / B / 30**

Mister Fox Chardonnay (Central VIC) **B / 32**

Rose

Knee Deep (Margaret River WA) **G / 9 / B / 39**

Red Wine

Wicked Thorn Shiraz (Barossa Valley SA) **G / 9 / B / 36**

Stonefish Merlot (Great Southern WA) **G / 8.5 / B / 32**

Lost Turtle Pinot Noir (Central Otago NZ) **B / 36**

Old School Graduates Cabernet Sauvignon (Barossa Valley SA) **B / 39**

Beer

Young Henry's On Tap

Young Henry's (Syd - Newtown) Natural Lager **Half Pint / 6 / Pint / 10**

Young Henry's (Syd - Newtown) Real Ale **Half Pint / 6 / Pint / 10**

Beer By The Bottle

Corona (MEX) / 7

Mountain Goat (VIC- Richmond) Summer Ale (Tinny) / 7

White Rabbit (VIC - Healesville) White Ale / 9

Stone and Wood (NSW - Byron Bay) - Pacific Ale / 9

Peroni Nastro Azzurro (ITA) Lager / 8

Cider

Apple Thief (Aus) Granny Smith Apple / 9.50

Young Henry's (Sydney - Newtown) Tinny Cloudy Cider / 9.50

Spirits

Jack Daniels / 9

Makers Mark / 10

Sailor Jerry Spiced Caribbean Rum / 9

Absolut Vodka / 9

Kahlua / 8

Chambord / 11

Add Mixers + / 1 - Coca Cola, Sprite, Soda Water, Orange Juice

SlushTails (Slushie Cocktails)

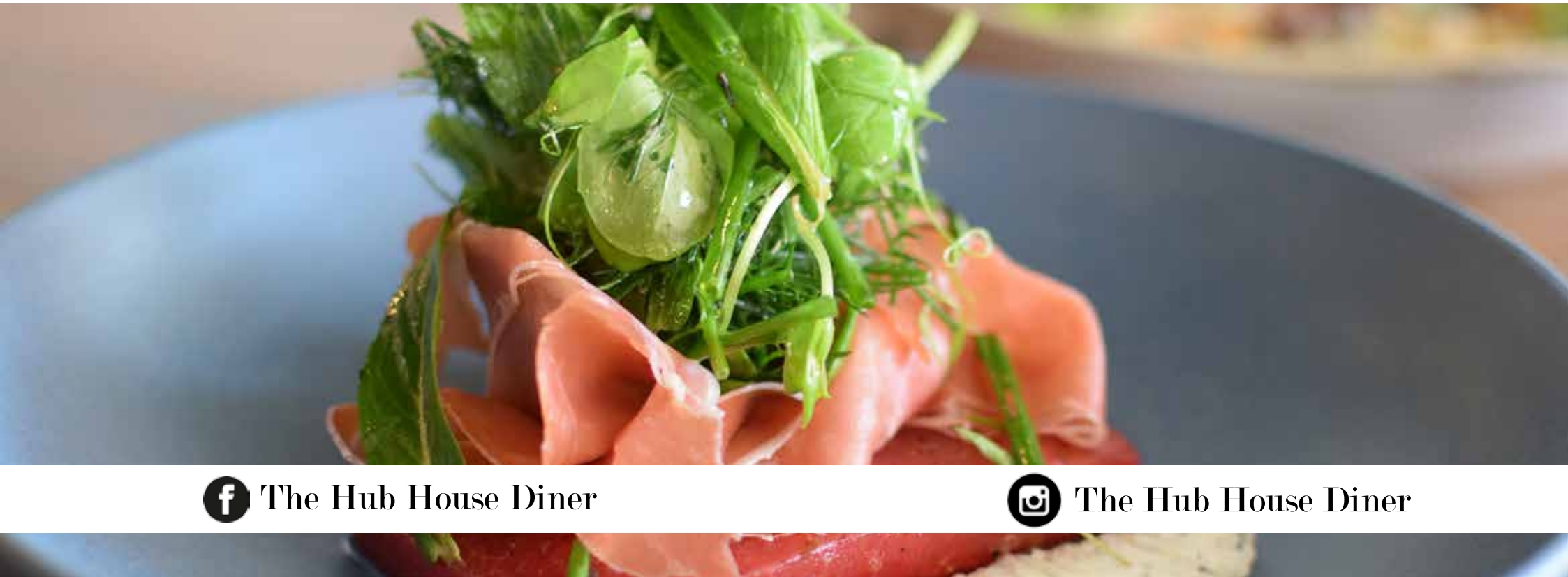
Ginger Beer, Lime, Spiced Rum / 14

Berry Passionfruit Vodka / 14

Cocktails

Mojito / 15

Cold Drip Martini / 15



The Hub House Diner



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