

The Victoria & Albert Guesthouse

LUNCH MENU

Soup of the day | GF 18

Chilli Salt Squid 23
Seasonal salad, fries, dill aioli

Toasted Sourdough Melts | 14
Mediterranean Roast Veggies with Goats Cheese 14
Chicken, Cheese, Rocket Aioli 14
Ham, Cheese, Tomato 12
(any combination)

V&A Beef Burger | GF 24
Brioche, tomato, lettuce, onion, house pickles and fries

V&A Chicken Burger 24
Brioche, tomato, lettuce, onion, avocado and fries

Fish & Chips 22
Fries, lemon, salad, tartare sauce

Garlic Prawns Fettuccine 32
Garlic, tomato, basil, white wine

Grilled Chicken Salad | GF 26
Sweet plum tomato, seasonal herbs, avocado, salsa verde

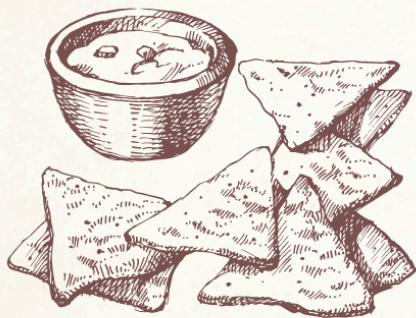
Grilled Vegetable Salad | GF | V 21
Roast Pumpkin, beetroot, rocket, pine nuts and feta

Meat Nachos | GF 22
Mince beef, avocado, zesty tomato, sour cream

Vegetarian Nachos | GF | V 18
Spicy beans, avocado, zesty tomato, sour cream

V&A Home Made Pies 14
Traditional Beef, Chicken, Mushroom, Leek, Curry Vegetable, Chicken Cacciatore, see special board

Beef Pie with Mashed Potato 24
Traditional Beef Pie with mashed potato, mint and gravy



ADD

Chips	5
Salad	5
Both	8

Check our local special board for more options.

LS Locally sourced

V Vegan

GF Gluten-free

VGO Vegan Option

Surcharge: 10% Saturday, Sunday, 15% Public Holidays