

LUNCH EXPRESS

11:30 a.m. – 3 p.m.

Cinder Wrap <i>w lettuce, onion, tomato, pickles, saffron aioli & choice of your protein: smoked Chicken fillet Lamb Kofta Prawns (I)</i> Add: Side of Handcut Fries	18 5
Wagyu Beef burger & Fries <i>w house made pickles, American cheese, chefs secret sauce, fresh sliced of tomato, lettuce & handcut fries</i>	25
Flame Grilled Chicken Burger & Fries <i>w shredded lettuce, tomato, pickles, chili mayo</i>	25
Grilled Chicken & Handcut Fries <i>w chargrilled chicken fillet, creamy mushroom sauce, fries</i>	28
Burrito Bowl South American Styled <i>w Chargrilled Chicken, Black beans, guacamole, rice, lettuce, chipotle sauce</i>	28
Hibachi grilled Smoked Chicken Salad <i>w baby cos, cucumber, cherry tomato, fresh herbs & citrus vinaigrette</i>	28
Winter Casserole (gf) 🌶️ 🌶️🌶️ 🌶️🌶️🌶️ <i>w coconut cream, tomato, confit garlic, chili & fresh herbs served w rice & choice of your protein: Chicken Prawns (I) Vegetables</i>	28
King Prawn Linguine (I) <i>w marinated king prawns, confit garlic, sea salt, tomato sugo, heirloom tomatoes, cracked pepper, fresh parsley</i>	28
Steak & Handcut Fries <i>Black Onyx New York Striploin MBS 4+ & fries</i>	32
Grilled Platter to share (minimum 2 persons) <i>Chefs selections of grilled meats, handcut fries, mixed green salad, bread & dip</i>	35 per persons

10% surcharge on Sunday's and Public Holidays.

www.cinder.restaurant

(02) 9413 9848



CINDER

LUNCH SET MENU

ENTREE (Choose one)

Marinated Wild Mushrooms

w fresh thyme, confit garlic, herbs, grilled baby peppers, cold pressed olive oil & sea salt

Mt Barker Free Range Chicken Wings Hibachi (6)

w Misa Pitchu dry rub & burnt harrisa aioli

Caribbean-Spiced Prawns (I)

w coconut cream, tomato, confit garlic, chili & fresh herb

MAINS (Choose one)

Steak & Handcut Fries

Black Onyx New York Striploin MBS 4+ & fries

WA Lobster Ravioli (A)

w wa Lobster, Blue Swimmer Crab, King Prawns, slow cooked tomato sugo, clotted cream, baby herbs & cold pressed olive oil

Heirloom Eggplant Slow Cooked

w fresh herbs in a South American spices, sundried tomato, chilli jam & smoked feta (V) (G)

DESSERT

Crêpes Suzette

warm orange butter sauce made from fresh orange juice, orange zest, caramelised sugar, butter & Grand Marnier liqueur

Two Course: Entrée + Mains

\$49.00 per person

Three Course: Entrée + Mains + Desserts

\$59.00 per person