

# LUNCH MENU

WWW.FOXANDHOUNDS.COM.AU | +613 6250 2217

EATANDDRINK@FOXANDHOUNDS.COM.AU

## SERVED BETWEEN 12-4PM

Please note, food is prepared in a kitchen where **nuts, gluten, eggs, shellfish** as well as other known allergens maybe present. Should you have a food allergen please let the staff member know when placing your order. Whilst our chef's take the utmost care to avoid cross-contaminations, we are unable to gaurentee All deep-fried food is cooked within a fryer which may have gluten present.



### CHEESE BOARD TO SHARE | \$59

Selection of Tasmanian's best triple cheeses, dried fruits, nuts, seasonal fruits, fig paste, crackers, marinated olives, ham & salami.

### -STARTING DISHES-

#### Garlic Bread | \$15

Kickstart with an oven-baked herb infused buttery garlic bread.

**ADD MELTED CHEESE: \$3**

#### Tomato Bruschetta | \$18

Toasted sourdough topped with a blend of marinated tomatoes, onion, garlic, basil, buffalo mozzarella & lightly drizzled with balsamic glaze.

#### Lemon & Pepper Calamari | \$20

**Pan-Fried GF option available\***

Golden Fried Squid pieces coated with zesty lemon & pepper.

Served with a side salad & aioli.

**UPSIZED TO A MAIN SERVE + ADD FRIES \$10.00**

### -HOT DRINKS-

	CUP	MUG
Espresso	\$4.50	
Long Black	\$4.50	
Flat White	\$4.50	\$5.00
Latte	\$5.00	\$5.50
Cappuccino	\$5.00	\$5.50
Mocha	\$5.50	\$6.00
Hot Chocolate	\$5.00	\$5.50
White Hot Chocolate	\$5.50	\$6.00
White Chocolate Mocha	\$5.50	\$6.00
Chai Latte	\$5.50	\$6.00
Dirty Chai Latte	\$6.00	\$6.50
Babyccino	\$2.50	
Extra Espresso Shot	\$0.80	
Tea	\$4.50	

Peppermint | Earl Grey | English Breakfast  
Camomile | Green Tea | Lemon & Ginger

#### MILKLAB ALTERNATIVES (+\$0.70)

ALMOND | OAT | LACTOSE-FREE | SOY | COCONUT | MACADAMIA

### DON'T FORGET DESSERT! \$15

ETON MESS  
STICKY DATE PUDDING  
HOMEMADE CHOCOLATE BROWNIE  
**\*VEGAN BROWNIE AVAILABLE\***

## -THE MAIN EVENT-

#### HERB CRUSTED CHICKEN SCHNITZEL | \$31

Classic chicken schnitzel served with chips, salad & creamy garlic mustard sauce

#### CLASSIC CHICKEN PARMIGIAN | \$34

Chicken Schnitzel topped with Chef's napolitana sauce & melted cheese. Served with chips & salad

#### WAGYU BEEF BURGER | \$30

Wagyu Beef Pattie served on a toasted brioche bun with lettuce, tomato, pickled cucumber, Swiss cheese & chef's own receipe sauce. Served with a side of fries.

**ADD AN EXTRA BEEF PATTIE \$8.50**

#### VEGGIE BURGER | \$28

Veggie Pattie made in-house served on a toasted brioche bun with lettuce, tomato, onion & Mayo. Served with a side of fries.

**ADD CHEESE: \$3.00**

#### CHEF'S SIGNATURE VEGETABLE CURRY | \$29

**GLUTEN FREE & VEGAN**

Roasted seasonal vegetables with a blend of aromatic Asian spices, fresh herbs, coconut milk and served with saffron infused basmati rice & house chutney.

**ADD MARINATED CHICKEN BREAST \$8.50**

#### CLASSIC FISH & CHIPS | \$30

Battered Flathead fried to a crisp golden brown served with chips, salad and a side of tartate sauce

#### CLASSIC CAESER SALAD | \$26

A classic Caesar salad with lettuce, bacon, garlic, topped with parmesan cheese, crunchy croutons & a hard-boiled egg.

**ADD MARINATED CHICKEN BREAST \$8.50**

**ADD CALAMARI \$8.50**

#### BEETROOT & WALNUT SALAD | \$22

**GLUTEN FREE**

Roasted beetroot, pine nuts, mixed greens, walnuts & feta cheese dressed with a balsamic glazed vinaigrette

**ADD MARINATED CHICKEN BREAST \$8.50**

**ADD CALAMARI \$8.50**

#### TRADITIONALTHAI BEEF SALAD | \$32

**GLUTEN FREE**

Tender Grilled beef served with mixed greens, tomato cucumber, pine nuts & dressed with a tangy traditional Thai dressing.