LUNCH EXPRESS

11:30 a.m. - 3 p.m.

Cinder Wrap 18
w lettuce, onion, tomato, pickles, saffron aioli & choice of your protein: smoked Chicken fillet | Lamb Kofta | Prawns (I)
Add: Side of Handcut Fries *5*

Wagyu Beef burger & Fries 25
w pickle, American cheese, fresh sliced of tomato, lettuce, onion, spicy mayo & handcut fries

Flame Grilled Chicken Burger & Fries 25
w shredded lettuce, tomato, pickles, chili mayo

Grilled Chicken & Handcut Fries 28
w chargrilled chicken fillet, creamy mushroom sauce, fries

Burrito Bowl South American Styled 28
w Chargrilled Chicken, Black beans, guacamole, rice, lettuce, spicy mayo sauce

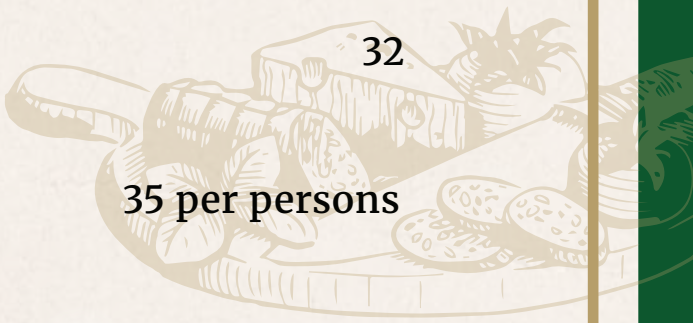
Hibachi grilled Smoked Chicken Salad 28
w baby cos, cucumber, cherry tomato, freash herbs & citrus vinaigrette

Poke Bowl (GF) 26
w fried cheakpeas, cucumber, shredded carrot, cabbage, avocado, siracha mayo, sushi rice or quinoa & choice of your protein: Chicken | Smoked Salmon (A) | Eggplant

King Prawn Linguine (I) 28
w marinated king prawns, confit garlic, sea salt, tomato sugo, cracked pepper, fresh parsley

Steak & Handcut Fries 32
Black Onyx New York Striploin MBS 4+ & fries

Grilled Platter to share (minimum 2 persons) 35 per persons
Chefs selections of grilled meats, handcut fries, mixed green salad, bread & dip



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