



# LUNCH MENU

Toasted organic sourdough OR focaccia, cold pressed olive oil, aged balsamic \$6 per slice *GFO*

Traditional pissaladiere, anchovies, caramelized onion, fresh tomato, artichoke, focaccia, black olive \$21 *GFO*

Beer battered fish of the day, fries, salad, tartar sauce and lemon \$21 *DFO*

Broccolini, asparagus, zucchini tart, pecorino cheese, cheese sauce, mixed greens \$23 *VEG*

Ploughmans lunch, liver pate, salami, cheddar cheese, boiled egg, sourdough and pickled vegetables – \$25 *GFO/DFO*

Green pea gnocchi, bechamel sauce, mozzarella \$24/\$30 *VEG/VEO*

180g grilled steak, fried, red wine jus, mixed salad \$32 *DF*

## Sides

Fries \$10 *VEG*

Deep fried brussel sprouts, chipotle mayonnaise \$18 *GF/VEG/VEO*

Spring Salad, halloumi, apple, pomegranate, cranberry, pecan, honey dressing \$16  
*GF/DFO/VGO*

**10% subscriber discount applies to food only**