



LUNCH MENU

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

Traditional piadina, smoked mozzarella, prosciutto, ox heart tomato, rocket, olive \$21
GFO/VEO

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

Butternut tart, truffled pecorino, mixed greens \$23 *VEG*

Smoked trio charcuterie, duck breast, chicken breast, pork hock, crostini, pickle \$28 *GFO/DF*

Baked curried pumpkin ravioli, ricotta, bechamel, peas, coriander \$24/\$30 *VEG*

Maple honey glazed ham, roasted kipfler potato, mustard seed jus \$37 *GF*

Sides

Fries \$10 *VEG*

Mixed potato salad, pickle, red onion, feta cheese, nuts, honey dressing \$17 *GF/VE/VGO*

French beans, mint and greek yogurt sauce \$15 *GF/VE/VGO*

10% subscriber discount applies to food only