



# LUNCH MENU

House made grain organic sourdough OR focaccia,  
cold pressed olive oil, aged balsamic \$6 per slice *GF0*  
\*add marinated kalamata olives +7

Burrata, heirloom tomatoes, stone fruits, fresh basil, balsamic fig glaze \$26 *GF/VE*

Beer battered fish of the day, fries, tartar sauce and lemon \$21 *DF0*

Spinach and ricotta filo pastry, green salad \$23 *VE*

Chefs choice antipasto platter, cured meats, cheese, olive, dips, breadsticks \$28 *GF0/DF0*

Herb butter queensland tiger prawns, chipotle aioli, lemon \$30 *GF/DF0*

Porchetta, roasted kipfler potato, mustard seed jus \$37 *GF*

## Sides

Fries \$10 \*add sauce +2.5

Mediterranean salad, cucumber, olives, pickled red onion, crumbled feta cheese, oregano dressing \$18 *GF/VE/VG0/DF0*

Green beans, whole mustard dressing, roasted almonds \$15 *GF/DF/VE/VG0*

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