



# LUNCH MENU

Grain organic sourdough OR focaccia,  
cold pressed olive oil, aged balsamic \$6 per slice *GF0*

\*add marinated kalamata olives +7

Burrata, heirloom tomato bruschetta, sun dried tomato, balsamic fig glaze \$26 *GF0/VE*

Beer battered fish of the day, fries, tartare sauce and lemon \$26 *DF*

Mezze platter, cured meats, cheese, olive, dips, breadsticks \$28 *GF0/DF0*

Queensland tiger prawns, choice of garlic or herb and white wine dressing \$30 *GF/DF0*

Mediterranean tart, roasted capsicum, pumpkin, ricotta, leek, green salad, sherry  
vinaigrette \$26 *VE*

Slow cooked beef cheek, Paris mash, green peas, red wine jus \$39 *GF/DF0*

## Sides

Fries \$10 \*add sauce +2.5

Beetroot salad, roasted sweet capsicum, cos lettuce, pickled onion, radish, fetta, walnuts,  
sherry vinaigrette \$18 *GF/VE/VGO/DF0*

Green beans, roasted almond, honey mustard dressing \$16 *GF/DF/VE/VGO*

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