



# LUNCH MENU

Grain organic sourdough OR focaccia,  
Pepe Saya butter \$6 per slice *GF0*  
\*add marinated kalamata olives +7

Chicken liver pâté, port wine jelly, pickles, Melba toast \$26 *GF0*

Antipasto platter, cured meats, cheese, olives, cheese stuffed bell pepper, breadsticks \$28  
*GF0/DF0*

Pumpkin, ricotta and capsicum tart, green salad \$26 *VE*

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

Braised lamb ragu, penne, spinach, parmesan, green pea \$28 *DF0*

Veggie-stuffed roast eggplant, roasted miso cabbage, romesco sauce, mozzarella, aromatic herbs \$34 *VE/GF/DF0/VG0*

Tender roast pork belly, pickled red cabbage, roasted kipfler potato, apple gravy \$40 *GF/DF*

## Sides

Fries \$11 \*add sauce +2.5

Beetroot salad, roasted sweet capsicum, cos lettuce, pickled onion, radish, fetta, walnuts, sherry vinaigrette \$18 *GF/VE/VG0/DF0*

Green beans, roasted almond, honey mustard dressing \$16 *GF/DF/VE/VG0*

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