



# LUNCH MENU

Grain organic sourdough OR house-made focaccia,  
Pepe Saya butter \$6 per slice *GF0/DF0*  
\*add marinated kalamata olives +7

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

Roasted tomato soup, stracciatella, basil oil, herb toasted bread \$26 *GF0/DF0/VE/VG0*

Seafood chowder, potato, carrot, leek, celery, corn, fennel, aromatic herbs \$28 *GF/DF0*

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

Braised lamb ragu, penne, spinach, parmesan, green pea \$33 *DF0*

Roasted eggplant, zucchini and mushroom parmigiana, tomato passata, capsicum, basil,  
mozzarella, kale, pepitas \$34 *GF/DF0/VE/VG0*

Slow cooked beef cheeks, creamy polenta, eschalots, peas, gremolata \$40 *GF/DF0*

## Sides

Fries \$11 \*add sauce +2.5

Roasted brussel sprouts, bacon, fig balsamic glaze \$17 *GF/DF/VE0/VG0*

Mixed vegetable salad, cos lettuce, radish, cucumber, heirloom tomato, baby vine sweet capsicum, fetta,  
pistachio, sherry vinaigrette \$18 *GF/VE/DF0/VG0*

Roasted spiced pumpkin wedge, cucumber and tahini yogurt, sumac, chickpeas, pomegranate, pine nut,  
mint dressing \$15 *GF/DF0/VE*

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