



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*

Crispy skin chicken salad, fetta, cos lettuce, radish, cucumber, heirloom tomato, baby vine
sweet capsicum, pistachio \$26 *GF/DF0/VE0/VG0*

Cozy potato and leek soup, herb toasted bread \$26 *GF0/DF/VE/VG*

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

Porchetta, roasted potato, pickled red cabbage, apple compote, red wine jus \$39 *GF/DF*

Sides

Fries \$11 *add sauce +2.5

Roasted brussel sprouts, smoked pancetta, lemon sauce \$17 *GF/DF0/VE0*

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

Sumac and fennel roasted pumpkin wedge, cucumber and tahini labneh, marinated chickpeas,
pomegranate, pine nut, mint dressing \$15 *GF/DF0*

10% subscriber discount applies to food only