



LUNCH MENU

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

Burrata, sun-dried tomato pesto, caramelized fig balsamic glaze, basil, roasted cherry tomato,
olive, melba toast \$26 *GF0/VE*

Crispy skin chicken salad, fetta, cos lettuce, radish, cucumber, heirloom tomato, baby vine
sweet capsicum, pistachio \$27 *GF/DF0*

Antipasto platter, cured meats, chicken liver pâté, cheese, pickles, marinated olives, cheese
stuffed bell pepper, melba toast \$29 *GF0/DF0*

House-smoked salmon rillettes, dill, cucumber, fennel, melba toast \$27 *GF0*

Tiger prawns, herb butter, chipotle mayonnaise, lemon \$30 *GF/DF0*

Beer battered fish of the day, fries, tartar sauce and lemon \$27 *DF*

Veggie-stuffed roasted eggplant, mozzarella, crispy kale, smoked almond and capsicum sauce,
roasted miso cabbage \$34 *GF/DF0/VE/VG0*

Porchetta, roasted potato, pickled red cabbage, apple compote, red wine jus \$40 *GF/DF*

Sides

Fries \$11 *add sauce +2.5

Roasted brussels sprouts, smoked pancetta, lemon butter sauce \$17 *GF/DF0/VG0*

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

Roasted pumpkin salad, cos lettuce, cucumber, tahini labneh, pomegranate, marinated fetta, mint dressing \$15
GF/DF0/VG0

10% subscriber discount applies to food only

