



# LUNCH MENU

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

Burrata, caramelized fig balsamic glaze, basil, roasted cherry tomatoes,  
pine nuts, 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*

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

Baked cauliflower, roasted vegetables, mozzarella, crispy kale, smoked almond,  
tomato passata, romesco \$34 *GF/DF0/VE/VG0*

Chef's selection seafood marinara, spaghetti, pangrattato, basil, herbs \$35 *DF*

Double smoked ham, pea puree, roasted brussels sprouts, crispy kale,  
smoked capsicum, port jus \$39 *GF0/DF0*

## Sides

Fries \$11 \*add sauce +2.5

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

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

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