



# 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, lentil, beetroot, fetta, fennel, radish, cucumber, heirloom tomato,  
pickled onion, pecan, balsamic sherry vinaigrette \$27 *GF/DF0*

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

Queensland tiger prawns, watermelon, fetta, pickled shallot, radish \$31 *GF/DF0*

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

Miso eggplant, couscous and vegetable tabbouleh, marinated chickpea, tahini, pomegranate,  
sesame, pistachio  
\$35 *GF0/DF0/VE/VG0*

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

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

## Sides

Fries \$11 \*add sauce +2.5

Lentil and beetroot salad, cos lettuce, fetta, radish, cucumber, heirloom tomato, pecan,  
balsamic sherry vinaigrette \$18 *GF/DF0/VE/VG0*

Compressed apple and cranberry salad, baby cos lettuce, walnuts, fetta, sherry dressing \$15  
*GF/DF0/VE/VG0*

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