



# 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, lettuce, fetta, fennel, radish, cucumber, heirloom tomato,  
pickled onion, almond, sweet capsicum, sherry vinaigrette \$28 *GF/DF0*

Ploughman's lunch, cured meats, pâté, cheese, pickles, olives,  
cheese stuffed bell pepper, toasted herb sourdough \$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*

Aubergine parmigiana, basil, mozzarella, passata, roasted vegetables,  
confit cherry tomato, crispy kale, roasted almond  
\$36 *GF0/DF0/VE/VGO*

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

Roasted porchetta, pickled red cabbage, roasted potato,  
apple sauce, red wine jus \$40 *GF/DF*

## 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/VGO*

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