



LUNCH MENU

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

Burrata, roasted cherry tomatoes, caramelized fig balsamic glaze, pine nuts,
basil, melba toast \$26 *GF0/VE*

Crispy skin chicken salad, lettuce, fetta, fennel, radish, cucumber, cherry tomato,
pickled onion, almond, baby vine capsicum, sherry vinaigrette \$29 *GF/DF0*

Mediterranean tart with roasted pumpkin, ricotta, smoked capsicum, leek,
shallots, cos lettuce salad \$27 *VE*

Ploughman's lunch, cured meats, pâté, cheese, pickles, olives,
cheese stuffed bell pepper, toasted herb sourdough \$29 *GF0/DF0*

Beer battered fish of the day, fries, tartare sauce and lemon \$28 *DF*

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

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

Roasted porchetta, pickled red cabbage, mash potato,
apple sauce, red wine jus \$41 *GF/DF*

Sides

Fries \$11 *add sauce +2.5

Mediterranean salad, cos lettuce, fetta, radish, cucumber, tomato, pickled onion, olive, capsicum, pistachio,
sherry vinaigrette \$18 *GF/DF0/VE/VGO*

Roasted pumpkin wedge salad, cos lettuce, walnuts, cucumber, tahini labneh, pomegranate, fetta,
mint dressing \$16 *GF/DF0/VE/VGO*

10% subscriber discount applies to food only