



LUNCH MENU

Grain organic sourdough OR house-made focaccia,
with cold pressed olive oil, aged balsamic \$6 per slice *GF0/DF0*

*add marinated kalamata olives +7

Burrata bruschetta, roasted cherry tomatoes, basil, sun-dried tomato spread, pine nuts,
caramelised fig balsamic glaze, melba toast \$26 *VE/GF0*

Pumpkin soup with mixed mushroom, parmesan, crème fraîche,
toasted herb bread \$26 *GF0/DF0/VE/VG0*

Seafood chowder, fennel, potato, carrot, leek, celery, pumpkin, corn, garlic,
aromatic herbs \$29 *GF*

Crispy skin chicken breast salad, cos lettuce, fennel, fetta, radish, cucumber,
cherry tomatoes, almond, baby vine sweet capsicum, sherry vinaigrette \$29 *GF/DF0*

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*

Butternut pumpkin and goat's cheese ravioli, Tuscan kale, seared tomato,
zucchini, peas, parmesan, pine nuts, garlic, \$37 *VE*

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

Roasted porchetta, pickled red cabbage, herb roasted potato, cavolo nero,
apple sauce, red wine jus \$41 *GF/DF*

Sides

Fries \$11 *add sauce +2.5

Mediterranean salad, marinated fetta cheese, cos lettuce, radish, cucumber, cherry tomatoes,
baby vine sweet capsicum, fennel, pistachios, sherry vinaigrette \$18 *GF/VE/VG0/DF0*

Roasted pumpkin salad, cos lettuce, walnuts, cucumber, tahini labneh, pomegranate, marinated fetta,
mint dressing \$16 *GF/VE/VG0/DF0*

10% subscriber discount applies to food only