



LUNCH MENU

Grain organic sourdough OR house-made focaccia,
with cold pressed olive oil, aged balsamic \$7 per slice *GF0/DF*
*add marinated kalamata olives +7

Burrata, roasted cherry tomatoes, basil, pine nuts,
caramelised fig balsamic glaze, melba toast \$27 *VE/GF0*

House smoked salmon rillettes, dill, cucumber, fennel, Melba toast \$29 *GF0*

Seafood chowder, fennel, potato, carrot, leek, celery, pumpkin,
corn, aromatic herbs \$30 *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, chicken liver 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

Veggie stuffed roast eggplant, crispy kale, mozzarella, capsicum sauce,
roasted miso cabbage, smoked almond \$37 *GF/DF0/VE/VG0*

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

Slow cooked beef brisket, baked polenta, eschalots, steamed vegetables,
salsa verde, tawny wine jus \$44 *GF/DF0*

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