



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*

Stuffed filo pastry, ricotta, spinach, capsicum, zucchini, cherry tomato,
carmelised onion, mozzarella, sesame seeds, cos lettuce salad \$27 *VE*

Chicken Caesar salad, cos lettuce, anchovy, parmesan, herb croutons \$29 *GF0*

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

Zucchini, ricotta and mint ravioli, asparagus, Tuscan kale, pine nuts,
tomato, basil, parmesan \$37 *VE/VG0*

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

Roasted porchetta, pickled red cabbage, herb roasted potato,
cavolo nero, apple sauce, demi-glace \$42 *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