



# 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

Cold gazpacho soup, blend vegetables, parsley oil, herb toasted bread \$27 *VE/VG*

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

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

Crispy skin chicken salad, cos lettuce, fetta, cucumber, fennel, radish, cherry tomato,  
almond, 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

Roasted cauliflower, cabbage, mozzarella, marinated chickpeas, romesco, crispy kale,  
cauliflower puree, cherry tomato, smoked almond \$37 *GF0/DF0/VE/VGO*

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

Double smoked ham, roasted vegetables, cavolo nero salad, cherry jus \$41 *GF/DF*

## Sides

Fries \$11 \*add sauce +2.5

Roasted vegetable salad, beetroot, carrot, pumpkin, cucumber, tahini labneh, pomegranate, marinated fetta,  
walnut, mint dressing \$17 *GF/DF0/VE/VGO*

Seasonal garden salad, compressed apple, marinated fetta, capsicum, fennel, cranberries, walnut,  
sherry vinaigrette \$18 *GF/DF0/VE/VGO*

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