



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 *DF/VE/VG*

Baked scallops in the shell, nduja soffritto, corn purée, garlic,
bottarga crumbs \$32 *GF/DF0*

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

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

Antipasto platter, cheese, cured meats, chicken liver pâté, cheese, pickles, olives,
cheese stuffed bell pepper, toasted herb sourdough \$30 *GF0/DF0*

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

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

Pumpkin and ricotta gnocchi, pea purée, Tuscan kale, zucchini, roasted parmesan broccoli,
pecorino, capsicum macadamia pesto \$38 *GF0/DF0/VE/VGO*

Slow cooked lamb rump, pomegranate molasses, Paris mash, peas, glazed heirloom carrots,
steamed vegetables, rosemary red 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/DF0/VE/VGO*

Halloumi and watermelon salad, cucumber, mint, pickled eschalot, fennel, sherry dressing \$17 *GF/DF0/VE/VGO*

10% subscriber discount applies to food only