



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, seared cherry tomatoes, pine nuts, basil,
caramelised fig balsamic glaze, Melba toast \$27 *GF0/VE/VGO*

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

Chicken liver pâté, pickles, port jelly, Dijon mustard, Melba toast \$28 *GF0*

Crispy skin chicken breast, Fattoush salad, lettuce, radish, cucumber, tomatoes,
pickled onion, sumac croutons \$29 *GF0/DF*

King prawns, herbs butter, watermelon, fetta, pickled shallots, mint, radish
\$31 *GF/DF0*

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

Butternut pumpkin and goats cheese ravioli, sage, cherry tomato, squash, gai lan, peas, zucchini,
citrus butter sauce, pecorino
\$39 *DF0/VE/VGO*

Slow cooked beef cheek, baked polenta, eschalots, steamed mixed vegetables, salsa verde, tawny
wine jus \$44 *GF0/DF0*

Sides

Fries \$11 *add sauce +2.5

Steamed green vegetables, pistachio, smoked pancetta, sherry dressing
\$16 *GF/DF/VE0/VGO*

Roasted pumpkin salad, cos lettuce, cucumber, capsicum, chickpeas, tahini labneh, marinated fetta,
walnut, mint dressing \$18 *GF/DF0/VE/VGO*

10% subscriber discount applies to food only