



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 *GFO/VE/VGO*

Pumpkin and ricotta tart, roasted capsicum,
cherry tomato, basil, parmesan, cos lettuce with sherry vinaigrette \$25 *VE*

Beef ragu, spaghetti, cherry tomato, spinach, peas, basil, parmesan \$28 *DF0*

Crispy skin chicken breast, mixed vegetables, lemon butter sauce \$30 *GF0/DF*

Antipasto platter, cheese, chefs' selection of cured meats, pickle,
olives, dips, cheese stuffed bell pepper, Melba toast \$30 *GF0/DF0*

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

Roasted cauliflower, mozzarella, butter beans purée, onion, chimichurri,
chickpeas, steamed vegetables, smoked capsicum, almond, garlic \$39 *GF/DF0/VE/VGO*

Seared pork tenderloin, cauliflower purée, rosemary roasted potatoes,
capsicum, Tuscan kale, red wine jus \$43 *GF/DF0*

Sides

Fries \$11 *add sauce +2.5

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

Mediterranean salad, marinated feta cheese, cos lettuce, radish, cucumber, cherry tomatoes, baby vine
sweet capsicum, fennel, pistachios, sherry vinaigrette \$17 *GF/DF0/VE/VGO*

10% subscriber discount applies to food only

Please note that while we take care to prepare dishes safely, our kitchen handles common allergens. As a result, we cannot guarantee that any menu item is completely free from cross-contamination.