



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

Mediterranean tart, pumpkin, ricotta, capsicum, cherry tomato, basil,
caramelised onion, mozzarella, cos lettuce with sherry vinaigrette \$25 *VE*

Beetroot, red cabbage and vino cotto soup, yoghurt, celery, carrot, onion,
mushroom, hazelnut \$26 *DF0/VE/VGO*

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

Lamb ragu, penne, tomato passata, spinach, peas, parmesan, basil \$28 *DF0*

Mezze platter, cheese, chefs' selection of cured meats, pickle,
olives, dips, cheese stuffed bell pepper, Melba toast \$29 *GF0/DF0*

Crispy skin chicken breast, Tuscan kale, cauliflower purée,
roasted vegetables, crispy kale \$31 *GF0/DF*

Veggie-stuffed eggplant, crispy kale, mozzarella, served with miso cabbage,
smoked almond and capsicum sauce \$39 *GF0/DF0/VE/VGO*

Braised beef cheek, steamed vegetables, mash potato,
salsa verde, tawny wine jus \$44 *GF/DF0*

Sides

Fries \$11 *add sauce +1.5

Roasted pumpkin and cauliflower salad, chickpeas, smoked almond, tahini labneh, fetta, caramelised
onion, Tuscan kale, mint dressing \$18 *GF/DF0/VE/VGO*

Mediterranean salad, marinated fetta, 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.