



# 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

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

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

Chicken liver pâté, pickles, mustard, port jelly, garlic, Melba toast \$29

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

Seafood pasta, spaghetti, marina sauce, wine, aromatic herbs \$30 *DF0*

Crispy skin chicken breast, cos lettuce, fennel, fetta, radish, cucumber, cherry tomatoes,  
pistachios, baby vine capsicum, sherry vinaigrette \$30 *GF/DF0*

Harissa roasted cauliflower, smoked capsicum sauce, purée, braised cabbage, marinated  
chickpeas, smoked almond, fetta, crispy kale, sumac \$39 *GF0/DF0/VE/VGO*

Braised lamb shank, pomegranate molasses, Paris mash, peas, glazed heirloom carrots, cavolo  
nero, rosemary red wine jus \$44 *GF/DF0*

## Sides

Fries \$11 \*add sauce +1.5

Roasted pumpkin salad, cos lettuce, chickpeas, walnuts, tahini labneh, fetta, cucumbers, marinated fetta,  
roasted capsicum, mint dressing \$16 *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.*