



LUNCH MENU

Grain organic sourdough OR house-made focaccia,
with cold pressed olive oil, aged balsamic \$7 per slice *GF/DF*
*add marinated kalamata olives +7

Spiced roasted cauliflower, fetta, butter beans purée, chickpea, smoked capsicum, pickled onion,
gremolata, pistachio \$26 *GF/DFO/VE/VGO*

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

Chicken liver pâté, pickles, mustard, port jelly, garlic, Melba toast \$28

Beer battered fish of the day, fries, tartare sauce and lemon \$29

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

King prawns, watermelon, pickled shallot, fetta, radish \$32 *GF/DFO*

Eggplant parmigiana, mozzarella, basil, roasted vegetable, passata, Tuscan kale,
miso cabbage, smoked almond \$39 *GF/DFO/VE/VGO*

Seared pork tenderloin, Paris mash, steamed vegetables, red wine jus \$44 *GF/DFO*

Sides

Fries \$11 *add sauce +1.5

Roasted pumpkin salad, cos lettuce, chickpeas, walnuts, tahini labneh, cucumbers, marinated
fetta, roasted capsicum, mint dressing \$16 *GF/DFO/VE/VGO*

Mediterranean salad, marinated fetta, cos lettuce, radish, cucumber, cherry tomatoes, baby vine
sweet capsicum, fennel, pistachios, olive, sherry vinaigrette \$17 *GF/DFO/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.