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, basil, capsicum, cherry tomatoes, caramelised onion, mozzarella, cos lettuce salad $25 *VE*

Burrata, rosemary roasted sweet potato, cranberries, beetroot, walnuts, chimichurri, fig balsamic dressing, Melba toast $27 *GF0/VE*

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

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

Spiced beetroot and tequila cured salmon, whipped horseradish goat cheese, cos lettuce, pickled daikon, caperberries, Melba toast $30 *GF0/DF0*

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

King prawns, watermelon, pickled shallot, fetta, radish $32 *GF/DF0*

Grilled portobello mushrooms, sage butter, sautéed shallots, cauliflower purée, steamed vegetables, jus $39 *GF/DF0/VE/VG0*

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.