



# LUNCH MENU

11:30AM – 3:00PM

Take a seat and  
let us take your order.

## ALL DAY \$10 COCKTAIL SPECIALS

**TUESDAY** Raspberry Fizz

**FRIDAY** Aperol Spritz & Espresso Martini

**SATURDAY** Mojito

**SUNDAY** Bloody Mary's

# ALL DAY BRUNCH

Ham, Cheese and Tomato Croissant	8.5
Free Range Gingin Eggs on Sourdough Scrambled, Poached or Fried (V) (GFO*) <b>Add Bacon +5, Mushroom +5, Tomato +5, Beans +5, Spinach +5, Sausages +5.5</b>	12
Avocado Smash, Mint, Feta, Pea + Rocket on Sourdough (V) (GFO*) <b>Add Egg +3.5, Add Halloumi +5.5</b>	18
Eggs Benedict, Belly Bacon, Poached Eggs, House Hollandaise + Mustard Leaves on Sourdough (GFO*) <b>Swap Belly Bacon for Cured Salmon +2</b>	18
Spiced Shakshouka with Baked Eggs, Beans, Toast Dressed Leaves + Sourdough (V) (GFO*)	19
Roast Field Mushrooms, Lemon and Thyme Pangretato, Spinach, Poached Eggs, Goats Cheese Feta, Parmesan Toast (GFO*) (V)	21

# SMALLS TO SHARE

Pumpkin and Sage Arancini, Pomodoro Sauce, Parmesan, Crispy Sage (V)	14
Saute Squid, Cherry Tomato, Green Beans, Pinenuts, Herbed Breadcrumbs, Salsa Verde (N)	15
Bruschetta of Charred Red Capsicum & Tomato, Ricotta Salata, Basil, Aged Balsamic (GFO)(VEO)	15
Chargrilled Local Chermoula Prawns	18
Antipasti For Two - Proscuitto, Salami, Bresola, D'Argental Lingot, Artichokes, Olives, Bruschetta, Sourdough (GFO*)	26

# LARGE PLATES

Char Grilled Cauliflower Steak W Lentil, Date and Cinnamon Salad, Whipped Feta, Pomegranate Dressing (VEO) (GF)	22
Angus Beef Burger, Bacon, Caramelized Onions, Swiss Cheese, Tomato Relish, Aioli, Pretzel Crust Bun + Chips	23
Chicken, Lettuce Under Bacon, Tomato, Caeser Aioli, Smashed Avo, Poached Egg, Sourdough and Rosemary Salted Chips	23
House Made Ricotta Gnocchi, Wild Mushroom Cream Sauce, Spinach, Parmesan, Sage (V)	24
Linguine w Blue Swimmer Crab, Local Prawns, Cherry Tomatoes, Chili, Lemon, Soft Herbs, Pangrattato	28
Pappardelle, Slow Braised Lamb Shoulder, Porcini Mushroom Sauce, Spinach, Parmesan	29
Baked Salmon 'Tarator' Style, Tahini Yoghurt, Soft Herbs, Chili, Walnuts W Green Herb & Pistacchio Cous Cous	32

# HEALTH BOWLS

Little Way Veg Bowl W Roast Heirloom Baby carrots, Mixed Beets, Quinoa, Eggplant, Nuts and Seeds (GF) (VEO) (N) <b>Add Chicken +5.5 Add Grilled Salmon +7</b>	19
Super Salad, Pickled Mushrooms, Farro, Roasted Cauliflower, Chest-nuts, Cranberries, Avocado Dressing and Crispy Lotus (GFO) (VEO) (N) <b>Add Chicken ++5.5, Add Halloumi +5.5</b>	22
Grilled Chicken Salad W Roast Pumpkin, Pomegranates, Cous Cous, Pepitas, Pinenuts, Rocket + Tahini Yoghurt Dressing (GFO) (VEO) (N) <b>Swap Chicken For Grilled Salmon +2, Add Halloumi +5.5</b>	24

# SIDES

Mixed Leaf Salad, Lemon Evoo Vinaigrette (GF) (VE)	7
Rosemary Salted Chips & Roast Garlic Aioli (V)	8
Sauteed Greens, Broccolini, Green Beans, Peas, Spinach, Garlic, Chili (VE) (GF)	9

# SWEETS

Italian Doughnuts, Cinnamon Sugar, Hazelnut Custard (N)	10
Tiramisu, Marsala, Coffee, Whipped Mascapone, Cocoa	12
Creme Brulee, Sable Biscuits	12
Homemade Cakes and Muffins in Display Fridge	Various

# LITTLE ONE'S MENU

Pasta, tomato sauce, chicken, and parmesan	10
Kids angus beef burger, swiss cheese and chips	10
Home made nuggets and chips	10
<b>SWEET</b>	
Ice cream selection	7.5
Custard doughnuts (N)	7.5

V(O) = Vegetarian (Option) VE(O) = Vegan (Option) GF(O) = Gluten Free (Option) N = Nuts.  
\*Substitute with GF Bread +1.5  
Please advise staff of any dietary requirements.