



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

Avocado Smash, Mint, Feta, Pea + Rocket on Sourdough (V) (GFO*) (VEO) Add Egg +3.5, Add Halloumi +5.5	18
Eggs Benedict, Belly Bacon, Poached Eggs, Hollandaise + Mustard Leaves on Sourdough (GFO*) Swap Belly Bacon for Tassal Smoked Salmon +2	18
Spiced Shakshouka with Baked Eggs, Beans, Toast, Dressed Leaves + Sourdough (V) (GFO*)	19

SMALLS TO SHARE

Turkish Bread (V) Add Eggplant Baba Ganoush +5 (VE) and/or Add Za'atar, Spiced Beet Dip w Goat's Cheese + Hazelnuts (V) (N) +5	7
Soup of the Day w Sourdough	13
Silverbeet and Gorgonzola Arancini, Tomato Sugo (V)	14
Salt and Schezuan Pepper Squid, Chilli, Crispy Thai Basil, Kewpie Mayo	14
Roast Cauliflower and Halloumi Fritters w Lime and Cardoman Spiced Yoghurt (V)	16
Blue Swimmer Crab + Sweet Corn Croquettes, Sauce Romesco, Chorizo Crumb (N)	18

TASTING PLATES

Arancini, Cauliflower + Halloumi Fritters, Turkish Bread + Dips, Patatas Bravas (V) (N)	28
Crab Croquettes, Salt and Pepper Crispy Squid, Turkish Bread + Dips, Patatas Bravas (N)	29

LARGE PLATES

Toasted Reuben Sandwich, Kohlrabi, Dill Pickle and Capers, Skin On Chunky Chips	18.5
Beer Battered Blue Spot Emperor, Chunky Chips, Tartar Sauce, Lemon, Mixed Leaves	19
Roasted Cauliflower Steak, Rice Pilaf w Peas, Pistachios, Spring Onions, Green Chilli + Coriander dressing (VE) (GF) (N)	22
Grilled Chicken Burger w Smoked Speck Bacon, Avocado, Green Chilli Slaw on Milk Bun + Rosemary Salted Chips	22
Black Angus Beef Burger, Bacon, Caramelised Onions, Swiss Cheese, Tomato Relish, Aioli, Pretzel Crust Bun + Rosemary Salted Chips	23
Pan Fried House Made Ricotta Gnocchi, San Marzano Tomato + Eggplant Sugo, Basil (V)	24
Fettucine w Exmouth Tiger Prawns, Nduja, Zucchini, Cherry Tomatoes, Soft Herbs	28
Beef Cheek Ragu, Pappardelle Pasta, Creme Fraiche, Gremolata Pangrattato	28

HEALTH BOWLS

Winter Super Salad w Broccoli, Roasted Cauliflower Kale, Mixed Legumes, Soft Herbs, Avocado, Tamari Roasted Mixed Seeds, Cider Vinegar Dressing (GF) (VE) Add Halloumi +5.5, Add Chicken +5.5, Add Smoked Salmon +5.5	21
Grilled Chicken Salad w Roast Pumpkin, Pomegranates, Cous Cous, Pepitas, Pinenuts, Rocket + Tahini Yoghurt Dressing (GFO) (VEO) (N) Add Halloumi +5.5	24
Slow Roasted Lamb Shoulder Salad, Pomegranate, Mint, Kale, Pepitas, Mixed Leaves, Yoghurt, Toasted Seeds, Smoky Eggplant (GF)	25

SIDES

Sourdough or Grain Bread, Balsamic Oils (GFO*) (V)	7.5
Turkish Bread, Evoo (V)	7.5
Rosemary Salted Chips & Roast Garlic Aioli (V)	8
Patatas Bravas, Garlic Aoli (V)	9
Sauteed Greens, Chilli, Tahini Yoghurt (V)	9

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

SWEET

Ice cream selection	7.5
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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.