



# 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 Ciabatta (V) (GFO\*) (VEO) **18**  
**Add Egg +3.5, Add Halloumi +5.5**

Eggs Benedict, Belly Bacon, Poached Eggs, Hollandaise + Mustard Leaves on Ciabatta (GFO\*) **18**  
**Swap Belly Bacon for Tassal Smoked Salmon +2**

Spiced Shakshouka with Baked Eggs, Beans, Toast, Dressed Leaves + Ciabatta (V) (GFO\*) **19**

## BAR BITES

Marinated Olives, Orange and Fennel (V) (GF) (DF) **8**

House Toasted Rosemary and Cayenne Spiced Bar Nuts (V) (GF) (N) **8**

Gremolata Crumbed Bocconcini Balls, Pomodoro, Crispy Basil (V) **9**

Crispy School Prawns with Preserved Lemon Aoli **12**

## SMALLS TO SHARE

Salt and Schezuan Pepper Squid, Chilli, Crispy Thai Basil, Kewpie Mayo **14**

Wild Mushroom and Bocconcini Arancini, Parsley, Walnut Pesto (V) (N) **14**

Crumbed Pork Belly and Black Pudding Bites, Bread and Butter Pickles **14**

Roast Cauliflower and Halloumi Fritters w Lime and Cardamom Spiced Yogurt (V) **16**

Chargrilled Zucchini, Asparagus, Peas, Mint, and Halloumi Saginaki w Zucchini Salsa (V)(VEO) **16**

Spiced Lamb Cigar in Brik Pastry, Tahini Yogurt, Pomegranate, Crushed Pistachios (N) **18**

Tasting Plate - Cauliflower Fritters, Arancini, School Prawns, Marinated Olives, Bread and Butter Pickles (VO - Swap School Prawns for Gremolata Crumbed Bocconcini Balls) (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 **22**

Roast Butternut Pumpkin, Chargrilled Broccolini with Goat Cheese Feta, Mixed Leaves Savoury Granola, Yogurt (V) (VEO) (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, Mesclun Lettuce, Tomato, Swiss Cheese, Tomato Relish, Aioli, Pretzel Crust Bun + Rosemary Salted Chips **23**

Pan Fried House Made Ricotta Gnocchi, Pomodoro, Walnut Pesto, Bocconcini (V) (N) **24**

Beef Ragu, Pappardelle Pasta, Creme Fraiche, Gremolata Pangrattato **28**

Crab Linguine with Slow Roasted Cherry Tomatoes, Chilli, Fennel, Pangrattato **29**

## HEALTH BOWLS

Super Salad w Broccoli, Roasted Cauliflower Kale, Mixed Legumes, Soft Herbs, Avocado, Tamari Roasted Mixed Seeds, Cider Vinegar Dressing (GF) (VE) (DF) **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**

Confit Ocean Trout, Nicoise Salad, Green Beans, Olives, Chats, Egg, Cucumber, Tomato, Mesclun Leaves, Lemon Vinaigrette Dressing (GF) (DF) **26**

## SIDES

Ciabatta, Sourdough or Grain Bread, Balsamic Oils (GFO\*) (V) **7.5**

Rosemary Salted Chips & Roast Garlic Aioli (V) **8**

Sauteed Greens, Chilli, Tahini Yoghurt (V) (VEO) **9**

Green Salad, Mixed Leaves, Cucumber, Tomato, Lemon Vinaigrette (V) (VE) (DF) (GF) **10**

## 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**

V(O) = Vegetarian (Option) VE(O) = Vegan (Option) GF(O) = Gluten Free (Option) DF = Dairy Free N = Nuts.

\*Substitute with GF Bread +1.5

Please advise staff of any dietary requirements.