



# LUNCH MENU

11:30AM – 3:00PM

Take a seat and  
let us take your order.

## ALL DAY \$10 COCKTAIL SPECIALS

<b>TUESDAY</b>	Raspberry Fizz
<b>WEDNESDAY</b>	Aperol Spritz
<b>THURSDAY</b>	Paloma
<b>FRIDAY</b>	Aperol Spritz & Espresso Martini
<b>SATURDAY</b>	Mojito
<b>SUNDAY</b>	Bloody Mary's

## ALL DAY BRUNCH

---

Avocado Smash, Feta, Pomegranate, Pink Peppercorns, Dukkah on Pumpkin Sourdough (V) (GFO*) (VEO) (N) <b>Add Poached Egg +3.5, Add Halloumi +5.5</b>	<b>19</b>
Eggs Benedict, Belly Bacon, Poached Eggs, Hollandaise + Mustard Leaves on Ciabatta (GFO*) <b>Swap Belly Bacon for Tassal Smoked Salmon +2</b>	<b>19</b>
Spiced Shakshouka with Baked Eggs, Beans, Toast, Feta, Dressed Leaves + Ciabatta (V) (GFO*)	<b>19</b>

## SMALLS TO SHARE

---

Salt and Schezuan Pepper Squid, Chilli, Crispy Thai Basil, Kewpie Mayo	<b>14</b>
Charred Corn, Manchego and Green Chilli Croquettes, Smoked Paprika Aioli (V)	<b>15</b>
Roast Cauliflower and Halloumi Fritters, Pickled Cucumbers, Tzatziki Yogurt (V)	<b>16</b>
Chargrilled Zucchini, Broccolini, Peas, Mint, and Halloumi Saginaki w Zucchini Salsa (GF) (V) (VEO)	<b>16</b>
Roast Baby Carrots, Honey Vinegar Dressing, Confit Garlic Hummus, Dukkah, Turkish Bread (N) (V) (GFO)	<b>16</b>
Tasting Plate - Cauliflower Fritters, Corn Manchego Croquettes, Chargrilled Zucchini and Halloumi, Confit Garlic Hummus w Turkish Bread (N) (V)	<b>29</b>

## LARGE PLATES

---

Toasted Ciabatta Sandwich w Poached Free Range Chicken, Belly Bacon, Swiss Cheese, Lettuce, Tomato, & Skin On Chunky Chips	<b>19.5</b>
Charred Eggplant w Almond Salsa Cous Cous, Black Pepper Yoghurt and Crispy Halloumi (V) (VEO) (N) (GFO)	<b>22</b>
Harissa Chicken Burger w Zucchini and Cabbage Slaw, Tahini Dressing, Pickled Cucumbers, Harissa Aioli, Almond Dukkah and Paprika Fries (N)	<b>23</b>
Black Angus Beef Burger, Bacon, Caramelised Onions, Mesclun Lettuce, Tomato, Swiss Cheese, Tomato Relish, Aioli, Pretzel Crust Bun & Skin On Chunky Chips	<b>23</b>
Pan Fried House Made Ricotta Gnocchi, Zucchini Crema, Slow Roast Cherry Tomatoes, Basil, Parmesan (V) (N)	<b>24</b>
Pappardelle with Free Range Chicken, Speck Bacon, Spinach, Forest Mushroom Cream Sauce	<b>28</b>
Linguine with Black Pepper & Exmouth Tiger Prawns, Pecorino	<b>29</b>

## HEALTH BOWLS

---

Super Salad w Broccoli, Roasted Cauliflower, Kale, Mixed Legumes, Soft Herbs, Avocado, Tamari Roasted Mixed Seeds, Cider Vinegar Dressing (GF) (VE) (DF) <b>Add Halloumi +5.5, Add Chicken +5.5, Add Smoked Salmon +5.5</b>	<b>21</b>
Grilled Chicken Salad w Roast Pumpkin, Pomegranates, Cous Cous, Pepitas, Pinenuts, Rocket + Tahini Yoghurt Dressing (GFO) (VEO) (N) <b>Add Halloumi +5.5</b>	<b>24</b>

## SIDES

---

Ciabatta, Sourdough or Grain Bread, Balsamic Oils (GFO*) (V)	<b>7.5</b>
Rosemary Salted Skin On Chunky Chips & Roast Garlic Aioli (V)	<b>8</b>
Sauteed Seasonal Greens, Chilli, Garlic (V) (VE) (GF)	<b>9</b>
Duck Fat Roasted Kipfler Potatoes, Parmesan, Chives (GF)	<b>10</b>

## LITTLE ONE'S MENU

---

Pasta, Cream Sauce, Chicken, and Bacon	<b>10</b>
Kids Angus Beef Burger, Tomato Sauce, Swiss Cheese and Chips	<b>10</b>
Home Made Nuggets and Chips	<b>10</b>
<b>SWEET</b>	
Ice cream selection	<b>7.5</b>

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.