



LUNCH MENU

11:30AM – 3:00PM

*Take a seat and
let us take your order.*

ALL DAY \$10 COCKTAIL SPECIALS

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

ALL DAY BRUNCH

- Avocado Smash, Slow Roasted Cherry Tomatoes, Bocconcini, Balsamic Glaze, on Sourdough (V) (GFO*) (VEO) **Add Poached Egg +3.5, Add Halloumi +5.5** 19
- Eggs Benedict, Belly Bacon, Poached Eggs, Hollandaise + Mustard Leaves on Ciabatta (GFO*) **Swap Belly Bacon for Tassal Smoked Salmon +2** 19
- Spiced Shakshouka with Baked Eggs, Beans, Toast, Feta, Dressed Leaves + Ciabatta (V) (GFO*) 19

SMALLS TO SHARE

- Salt and Schezuan Pepper Squid, Chilli, Crispy Thai Basil, Kewpie Mayo 14
- Chicken Kiev Croquettes, Smoked Paprika Aioli 15
- Roast Cauliflower and Halloumi Fritters, Pickled Cucumbers, Tzatziki Yogurt (V) 16
- Caramelised Eggplant, Walnuts, Soft Herbs on Confit Garlic Hummus, Charred Turkish Bread (N) (V) (VE) (GFO) 16
- Tasting Plate - Cauliflower Fritters, Salt and Pepper Squid, Chicken Kiev Croquettes, Confit Garlic Hummus w Turkish Bread 29

LARGE PLATES

- Toasted Turkish Sandwich with Free Range Chargrilled Caeser Chicken, Fennel Slaw, Tomato, Cos Leaves & Skin On Chunky Chips 19.5
- Roast Pumpkin & Thyme, Roasted Red Onions, Lemon Whipped Feta, Toasted Hazelnuts Seeds, Soft Herbs and Pomegranate (V) (VEO) (GF) 22
- Black Angus Beef Burger, Bacon, Caramelised Onions, Mesclun Lettuce, Tomato, Swiss Cheese, Tomato Relish, Aioli, Pretzel Crust Bun & Skin On Chunky Chips 23
- Pan Fried House Made Ricotta Gnocchi with Roasted Cauliflower, Kale and Walnut Brown Butter, Pesto (V) (N) 24
- Bucatini Pasta with Exmouth Tiger Prawns, Slow Roasted Cherry Tomatoes, Fra Diavolo, Shellfish Sauce 29
- Pappardelle Pasta with Cape Grim Beef Short Rib Ragù, Gremolata Sauce, Pecorino 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

SIDES

- Ciabatta, Sourdough or Grain Bread, Balsamic Oils (GFO*) (V) 7.5
- Rosemary Salted Skin On Chunky Chips & Roast Garlic Aioli (V) 8
- Sauteed Seasonal Greens, Chilli, Garlic (V) (VE) (GF) 9

SWEETS

- Whipped Ricotta Tiramisu Cannoli 14
- Chocolate Brownie Fudge Warm Pudding and Raspberry Sorbet (N) 14

LITTLE ONE'S MENU

- Pasta, Cream Sauce, Chicken, and Bacon 10
- Kids Angus Beef Burger, Tomato Sauce, 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.