



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 +6	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, Wood Roasted Peppers, Chickpeas, Feta, Dressed Leaves + Chargrilled Turkish Bread (V) (GFO*)	19

SMALLS TO SHARE

Salt and Moroccan Spiced Squid, Zhoag, Preserved Lemon Aoli	15
Pumpkin and Sage Arancini, Pomodoro Sauce (V) (3 per serve)	15
Roast Cauliflower and Halloumi Fritters, Pickled Cucumbers, Tzatziki Yogurt (V) (3 per serve)	16
Blistered Cherry Truss Tomatoes, Hummus, Seeds, Charred Turkish Bread (V) (VE) (GFO)	16
Tandoori Style Chicken Skewers, Cucumber Yoghurt, Tomato Kasundi, Pickled Red Onion (GF)	18
Tasting Plate - Cauliflower Fritters, Salt and Moroccan Spiced Squid, Pumpkin and Sage Arancini, Hummus with Turkish Bread	30

LARGE PLATES

Toasted Sourdough Sandwich with Free Range Chargrilled Caesar Chicken, Cos Leaves Tomato & 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) (N)	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 Kale, Fennel and Smoked Almond Pesto, Slow Cooked Cherry Tomatoes, Broccoli, Ricotta Salata (V) (N)	24
Casarecce Pasta with Pesto Chicken, Chilli, Smoked Pancetta, Tomatoes, Asparagus Pecorino (N)	27
Linguine with Shark Bay Blue Swimmer Crab, Cherry Tomatoes, Chilli, Pangrattato	29

HEALTH BOWLS

Super Salad with Zucchini Noodles and Kale, Sugar Snap Peas, Cherry Tomatoes, Seeds, Pea Tendrils, Green Goddess Dressing (GF) (VE) (DF) (N) Add Halloumi +6, Add Chicken +6, Add Smoked Salmon +6	22
Grilled Chicken Salad w Roast Pumpkin, Pomegranates, Cous Cous, Pepitas, Pinenuts, Rocket + Tahini Yoghurt Dressing (GFO) (VEO) (N) Add Halloumi +6	24

SIDES

Ciabatta, Sourdough or Grain Bread, Balsamic Oils (GFO*) (V)	7.5
Rosemary Salted Skin On Chunky Chips & Roast Garlic Aioli (V)	8.5
Sauteed Seasonal Greens, Chilli, Garlic (VE) (GF)	9

SWEETS

Thyme & Orange Panacotta, Rhubarb & Candied Hazelnuts, Dutch Chocolate Gelato(N)	14
Cremino, Hazelnut & Chocolate Mousse, Amaretti, Italian Meringue (N)	14
Lemon Tart, Coconut Crumble, White Chocolate Ice Cream (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.