



# 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

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- Avocado Smash W Marinated Feta, Kale and Smoked Almond Pesto, Red Onions + Cherry Tomatoes on Sourdough (V) (GFO\*) (VEO) **Add Poached Egg +3.5, Add Halloumi +6** **19**
- Eggs Benedict, Speck Bacon, Poached Eggs, Hollandaise + Mustard Leaves on Ciabatta (GFO\*) **19**  
**Swap Speck Bacon for Tassal Smoked Salmon +2**
- Spiced Shakshouka with Baked Eggs, Wood Roasted Peppers, Chickpeas, Feta, Dressed Leaves + Chargrilled Turkish Bread (V) (GFO\*) (DFO) **19**

## SMALLS TO SHARE

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- Porcini Mushroom and Taleggio Arancini W Truffle Aioli (V) (N) (3 per serve) **15**
- Roast Cauliflower Pakora, Lime Pickled Red Onion, Curried Mayo (V) (3 per serve) **16**
- Lemon Whipped Feta with Charred Spring Onions, Preserved Lemon Gremolata Charred Turkish Bread (V) (GFO) **16**
- Algerian Style Roast Pumpkin W Marinated Eggplant, Tumeric Tahini Sauce, Hummus, Nuts, Seeds (VE) (GF) (N) **16**
- Salt and Moroccan Spiced Squid, Muhammara (Roast Capsicum & Walnut Dip), Zhoug (N) (DF) **17**
- Tandoori Style Chicken Skewers, Cucumber Yoghurt, Tomato Kasundi, Pickled Red Onion (GF) (3 per serve) **18**
- Tasting Plate - Roast Cauliflower Pakora, Salt and Moroccan Spiced Squid, Arancini, Lemon Whipped Feta with Turkish Bread (N) **30**

## LARGE PLATES

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- Parmesan Toasted Sourdough Sandwich W Chipotle Chicken Grilled Cheese and Caramelised Onion, Cos Leaves & Skin On Chunky Chips **19.5**
- Roast Cauliflower W Preserved Lemon Salsa Verde, Pomegranate Cauliflower Cous Cous, Lime Coconut Yoghurt, Hazelnut Dukkah, Seeds (V) (VE) (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**
- House Made Ricotta Gnocchi W Roast Pumpkin, Sage Brown Butter, Hazelnuts and Goats Cheese (V) (N) **24**
- Local Tiger Prawns and Chilli Linguine W Marinara Sauce **29**
- Pappardelle W Duck Ragù, Porcini Mushroom Cream Sauce, Spinach, Pecorino **34**

## HEALTH BOWLS

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- Kale Pesto Quinoa Bowl, Edamame, Roasted Cauliflower, Pickled Red Onion, Cherry Tomatoes, Avocado, Puffed Rice, Mixed Leaves W BlackBean + Ginger Dressing (GF) (VE) (DF) (N) **Add Halloumi +6, Add Chicken +6, Add Smoked Salmon +6** **22**
- Grilled Chicken Salad w Roast Pumpkin, Cherry Tomatoes, Pomegranates, Cous Cous, Pepitas, Pinenuts, Rocket + Tahini Yoghurt Dressing (GFO) (VEO) (N) (DFO) **Add Halloumi +6** **24**

## SIDES

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- 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, Blackbean Dressing (VE) (GF) (DF) **9**

## SWEETS

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- Coconut Panacotta, Passion Fruit, Coconut Crumble + Passion Fruit Sorbet (GFO) **14**
- Gianduja Chocolate Mousse, Raspberry Sorbet, Double Cream (N) (GF) **14**
- Glazed Lemon Tart W Berry Compote Vacherin, White Chocolate Ice Cream (N) (GF) **14**

## LITTLE ONE'S MENU

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- Pasta, Chicken, Bacon, Pomodoro Sauce **12**
- Kids Angus Beef Burger, Tomato Sauce, Swiss Cheese and Chips **12**
- Home Made Nuggets and Chips **12**
- SWEET**
- Ice cream selection **7.5**

V(O) = Vegetarian (Option) VE(O) = Vegan (Option) GF(O) = Gluten Free (Option) DF(O) = Dairy Free (Option)  
N = Nuts. \*Substitute with GF Bread +1.5  
Please advise staff of any dietary requirements.