



# 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 and Edamame Smash, Crispy Kale, Toasted Seeds, Pea Tendrils (DF) (GFO) (VEO) <b>Add Poached Egg +3.5, Add Halloumi +6</b>	<b>19</b>
Eggs Benedict, Speck Bacon, Poached Eggs, Hollandaise + Mixed Leaves on Ciabatta (GFO*) <b>Swap Speck Bacon for Tassal Smoked Salmon +2</b>	<b>19</b>
Spiced Shakshouka with Baked Eggs, Wood Roasted Peppers, Chickpeas, Feta, Dressed Leaves + Chargrilled Turkish Bread (V) (GFO*) (DFO)	<b>19</b>

## SMALLS TO SHARE

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Porcini Mushroom and Taleggio Arancini W Truffle Aioli (V) (3 per serve)	<b>16</b>
Pea, Ricotta and Mint Falafels, Zhoog, Pickled Red Onion (V) (3 per serve)	<b>16</b>
Burnt Eggplant Tahini with Roast Capsicum Dip & Charred Turkish Bread (VE) (GFO) (DF)	<b>16</b>
Algerian Style Roast Pumpkin W Marinated Eggplant, Turmeric Tahini Sauce, Hummus, Nuts, Seeds (VE) (GF) (N) (DF)	<b>17</b>
Salt and Pepper Flower Cut Squid with Chilli, Spring Onions, Kewpie Mayo (DFO)	<b>18</b>
Tandoori Style Chicken Skewers, Cucumber Yoghurt, Tomato Kasundi, Pickled Red Onion (GF) (3 per serve)	<b>18</b>
Exmouth Tiger Prawns with Preserved Lemon Butter, Dukkah and Chorizo Crumbs Pomegranate Yoghurt (N)	<b>21</b>
Tasting Plate - Pea, Ricotta and Mint Falafels, Salt and Pepper Squid, Arancini, Eggplant Tahini & Roast Capsicum Dip with Turkish Bread	<b>30</b>

## LARGE PLATES

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Twice Cooked Crispy Pork Belly Toasted Sandwich with Chinese Cabbage and Sesame Slaw, Bulldog Sauce, Kewpie Mayo & Skin On Chunky Chips	<b>21</b>
Roast Cauliflower W Preserved Lemon Salsa Verde, Pomegranate Cauliflower Cous Cous, Lime Coconut Yoghurt, Hazelnut Dukkah, Seeds (V) (VE) (N) (DF) (GF)	<b>22</b>
Black Angus Beef Burger, Bacon, Caramelised Onions, Mesclun Lettuce, Tomato, Swiss Cheese, Tomato Relish, Aioli, Pretzel Crust Bun & Skin On Chunky Chips	<b>24</b>
House Made Ricotta Gnocchi W Roast Pumpkin, Sage Brown Butter, Hazelnuts and Goats Cheese (V) (N)	<b>26</b>
Linguine Alla Puttanesca with Exmouth Tiger Prawns, Pomodoro, Chilli, Capers, Olives	<b>29</b>
Duck Ragu, Porcini Mushroom Cream Sauce, Spinach, Pecorino with Pappardelle or House Made Gnocchi	<b>32</b>

## HEALTH BOWLS

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Winter Super Salad with Broccoli, Roast Cauliflower, Mixed Leaves Soft Herbs, Avocado, Seeds, Apple Cider Vinaigrette (GF) (VE) (DF) <b>Add Halloumi +6, Add Chicken +6, Add Smoked Salmon +6</b>	<b>23</b>
Grilled Chicken Salad w Roast Pumpkin, Cherry Tomatoes, Pomegranates, Cous Cous, Pepitas, Pinenuts, Rocket + Tahini Yoghurt Dressing (GFO) (VEO) (N) (DFO) <b>Add Halloumi +6</b>	<b>25</b>

## SIDES

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

## SWEETS

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Coconut Panacotta, Passion Fruit, Coconut Crumble + Passion Fruit Sorbet (GF) (VE) (N)	<b>14</b>
Sticky Date Pudding with Miso Caramel Sauce, Vanilla Bean Ice Cream	<b>14</b>
Glazed Lemon Tart W Berry Compote Vacherin, White Chocolate Ice Cream (GF) (V)	<b>14</b>

## LITTLE ONE'S MENU

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Pasta Carbonara	<b>12</b>
Kids Angus Beef Burger, Tomato Sauce, Swiss Cheese and Chips	<b>12</b>
Home Made Nuggets and Chips	<b>12</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(O) = Dairy Free (Option)  
N = Nuts. \*Substitute with GF Bread +1.5  
Please advise staff of any dietary requirements.