



# 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, House Labneh, Strawberries and Blueberries, Mint, Dill, Date Syrup on Multigrain Sourdough (GFO) (VEO) **Add Poached Egg +3.5, Add Halloumi +6** **19**
- Eggs Benedict, Speck Bacon, Poached Eggs, Hollandaise + Mixed 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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- Roasted Cauliflower, Pine Nut and Thyme Arancini W Truffle Aioli (V) (N) (3 per serve) **16**
- Artichoke, Green Olive and Preserved Lemon Dip W Charred Turkish Bread (DF) (GFO) (VE) **16**
- Roast Pumpkin W Marinated Eggplant, Hummus, Dukkah, Date Syrup and Zhoug (VE) (GF) (N) (DF) **17**
- Salt and Pepper Flower Cut Squid with Chilli, Spring Onions, Kewpie Mayo **18**
- Chorizo, Prawn and Potato Fritters W Saffron Aioli (3 per serve) **19**
- Roasted Free Range Berkshire Pork Belly, Mojo Rojo, Pickled Green Apple (GF) (DF) **20**
- Tasting Plate - Arancini; Salt and Pepper Squid; Chorizo, Prawn and Potato Fritters; Artichoke & Green Olive Dip with Turkish Bread **32**

## LARGE PLATES

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- Dirty Bird Fried Buttermilk Chicken, Cos Lettuce, Tomato, Toasted Sesame Seed Brioche Bun, Bulldog Sauce, Slaw, Baked Potato Chips **23**
- Roast Baby Carrots and Chickpeas W Slow Roast Cherry Tomatoes, Pickled Red Onion, Toasted Cashew Cream W Parsley and Sumac Dressing (VE) (N) (DF) (GF) **22**
- Black Angus Beef Burger, Bacon, Caramelised Onions, Mesclun Lettuce, Tomato, Swiss Cheese, Tomato Relish, Aioli, Pretzel Crust Bun & Skin On Chunky Chips **24**
- House Made Ricotta Gnocchi W Roast Pumpkin, Sage Brown Butter, Hazelnuts and Goats Cheese (V) (N) **26**
- Pappardelle Pasta W Italian Sausage, San Marzano Tomato Ragu, Broccoli, Kale, Parmigiano Reggiano **28**
- Linguine, Crab, Aleppo, Shellfish Butter, Preserved Lemon Pangrattato, Bottarga **29**

## HEALTH BOWLS

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- Roasted Beetroot and Sweet Potato W Farro, Spinach, Pistachios, Smoked Almonds, Orange, Shaved Fennel W Mustard Seed Dressing (GFO) (VE) (DF) **Add Halloumi +6, Add Chicken +6, Add Smoked Salmon +6** **23**
- Grilled Chicken Salad w Roast Pumpkin, Cherry Tomatoes, Pomegranates, Cous Cous, Pepitas, Pinenuts, Rocket + Tahini Yoghurt Dressing (GFO) (VEO) (N) (DFO) **Add Halloumi +6** **25**

## 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) **9**
- Sauteed Seasonal Greens, Chilli, Garlic (VE) (GF) (DF) **9**

## SWEETS

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- Eton Mess, Prosecco Poached Strawberries, Broken Meringue, Raspberry Mascapone, Vanilla Bean Ice Cream (GF) **14**
- Tiramisu Cannoli W Pistachio Ice Cream (N) **14**
- Salted Chocolate and Dulce De Leche Tart W Strawberry Gelato (GF) **14**

## LITTLE ONE'S MENU

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- Pasta Pomodoro, Speck Bacon, Parmesan **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. Pork dishes are not suitable for celiacs