

## LUNCH | from 12pm



Warm sourdough bread, olive oil, aged balsamic (GFA/DF)	4 p/p
House marinated Alto Misto olives (GF/DF/VG)	8
Spanish style tomato on toast, olasagasti anchovy (2pc)	12
Chargrilled octopus, kipfler potato, shishito peppers, romesco, preserved lemon	22
Chicken liver parfait, cornichons, seasonal fruit relish, brioche	21

Seasonal vegetable quiche, watercress, shaved fennel and radish salad, roasted hazelnuts, tomato relish (V)	19
Ceasar salad, cos lettuce, sourdough croutons, crisp bacon, parmesan, white anchovy, soft boiled egg - add roast chicken breast + 9	25
250g aged in house Riverina sirloin, grilled broccolini, green peppercorn butter, shoestring fries (GF/DFA)	39
Grilled market fish, smashed peas, sauce gribiche. herb salad, lemon	MP
Tuna niçoise salad, green tahini dressing, semi dried tomato, kalamata olives, green beans, soft boiled egg, kipfler potato, baby leaves (DF/GF)	30
Prawn linguine, chili & garlic, cherry tomato, parsley, grilled king prawn (DF)	36
Potato gnocchi, mixed mushrooms, goats cheese cream, cavolo nero, tarragon	28
Beef burger, smashed wagyu beef pattie, aioli, caramelised onion, pickled beetroot cheese, lettuce, tomato, shoestring fries	29
Buddah bowl, greens, quinoa, cherry tomato, broccolini, beetroot hummus, avocado, dukkah, roast pumpkin, chili roasted pepita seeds, tahini dressing - add poached chicken breast + 9 - add seared tuna + 9	26
Shoestring fries, salt bush seasoning, aioli (GF/DF/V)	11
Grilled broccolini, green peppercorn butter	10

Dairy Free = DF, Dairy Free Available = DFA, Gluten Free = GF, Gluten Free Available = GFA, Vegetarian = V, Vegetarian Available = VA, Vegan = VG, Vegan Available = VGA

Please note items containing gluten, eggs, dairy and a variety of nuts are prepared on-site.