

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) (DF)	12
Chargrilled octopus, kipfler potato, shishito peppers, romesco, preserved lemon (DF/GF)	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

Chicken Ceasar salad, cos lettuce, sourdough croutons, crisp bacon, parmesan, white anchovy, soft boiled egg 28

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 (DFA/GF) 30

Prawn linguine, chili & garlic, cherry tomato, parsley, grilled king prawn (DF) 36

Potato gnocchi, mixed mushrooms, goats cheese cream, baby spinach, tarragon 28

Beef burger, smashed wagyu beef pattie, aioli, caramelised onion, pickled beetroot, cheese, lettuce, tomato, shoestring fries 29

Buddah bowl, greens, black rice, cherry tomatoes, broccolini, pickled beetroot, hummus, avocado, spice roasted pumpkin, chili roasted pepita seeds, tahini dressing (V/VGA/DFA/GF) 26

- add poached chicken breast + 9

- add seared tuna + 9

Shoestring fries, salt bush seasoning, aioli (GF/DF/V) 11

Grilled broccolini, green peppercorn butter 10