

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, olives, anchovy (2pc) (DF)	12
Chargrilled octopus, kipfler potato, shishito peppers, romesco, preserved lemon (DF/GF)	22

Seasonal vegetable quiche, watercress, shaved fennel and radish salad, roasted hazelnuts, tomato relish (V)	19
Chicken Caesar 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
Market fish, heirloom tomato & blood orange salad, fennel, baby capers & basil	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, cheese, lettuce, tomato, shoestring fries (Cooked medium)	29
Dukkah roasted cauliflower, spiced pearl barley, spring vegetables, hummus, fennel, kale, green tahini dressing, pomegranate (V/VGA/DFA)	26
- add pan fried chicken breast + 9	
- add grilled tuna loin + 9	
Shoestring fries, spiced tomato salt, 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.

One bill will be presented to the table upon completion, no multiple split bills.