

## LUNCH | from 12pm



Warm sourdough bread, aged balsamic, olive oil (GFA/DF)	4 p/p
Add a dip - hummus or roast eggplant	
- 1 dip + 4 OR 2 dips + 7.5	
House marinated Alto Misto olives (GF/DF/VG)	8
Tempura zucchini flowers, ricotta, lemon, soft herbs, romesco, parmesan (V/GF)	21
Stracciatella & cherry tomato compote on grilled sourdough	14

Seasonal vegetable quiche, shaved fennel and radish salad, roasted hazelnuts, tomato relish (V) 19

250g aged in house Riverina sirloin, burnt chilli butter, red wine jus shoestring fries (GF/DFA) 39

Pan fried barramundi, caponata, basil (DF/GF) 36

Niçoise salad, green tahini dressing, semi dried tomato, kalamata olives, green beans, soft boiled egg, kipfler potato, baby leaves (DFA/GF) 32  
- add chicken breast OR seared tuna

Prawn linguine, chili & garlic, cherry tomato, parsley (DF) 34

Pumpkin ravioli, sage burnt butter, walnuts, goats cheese, spinach (V) 28

Beef burger, smashed wagyu beef pattie, aioli, capsicum relish, Swiss cheese, lettuce, tomato, shoestring fries (Cooked medium) (DFA/GFA) 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 OR seared tuna loin + 9

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

Mixed leaf salad, radish, fennel, hazelnut dressing 9

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.