

## LUNCH | from 12pm



### Snacks

Warm sourdough bread, aged balsamic, olive oil (GFA/DF)	4 p/p
House marinated Alto Misto olives (GF/DF/VG)	8
Tempura zucchini flowers, ricotta, lemon, soft herbs, romesco, parmesan (V/GF)	8 pc
Stracciatella & cherry tomato compote on grilled sourdough	14

Croque Monsieur, Dijon, Gruyere, bechamel, double smoked ham, leaf salad, fries	27
House aged Riverina sirloin 200g, green beans, shoestring fries, garlic & herb butter	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
Gnocchi alla vodka, stracciatella, basil	30
Pumpkin ravioli, sage burnt butter, walnuts, goats cheese, spinach (V)	28
Beef burger, chargrilled beef pattie, aioli, pickle, Swiss cheese, shoestring fries (Cooked medium) (DFA/GFA)	26
Shoestring fries, rosemary salt, aioli (GF/DF/V)	11
Mixed leaf salad, fennel, lemon vinaigrette	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.