

LUNCH

START / SHARE

Fresh Organic Sourdough (v) 10
whipped ricotta, olive oil

Manchego Croquettes (v) 14
feta, capsicum jam

Arancini (v) 14
sweetcorn, basil, tomato, chilli jam

SIDES

Handcut Chips (v) 9
smokey paprika & lemon aioli

Asparagus (gf) (v)
truffle oil, hazelnut crumb

Rocket, Pear & Parmesan (v)
lemon vinaigrette

Broccolini (gf) (v)
vincotto, whipped feta & pistachio

Mixed leaf garden salad (gf) (v)
herbs, house dressing

MAINS

Dukkha & Honey Glazed Baby Carrots (gf) 18
quinoa, kohlrabi & burrata cheese

Chicken (gf) 21
zucchini & quinoa salad, toasted hazelnuts

Linguini (v) 24
mushrooms, cauliflower, sugar snaps & chilli

Beer Battered Snapper 28
iceberg & avocado salad, tartare & our handcut chips

Grilled Local Barramundi 32
avocado, corn, olives, coriander, chilli & mixed green salad

Sumac Salmon 24
spicy cauliflower, chickpeas, labneh

Bulgogi Steak Sandwich 22
sourdough, flash-fried sirloin, blue cheese fondue, spiced beetroot compote & handcut chips

Chicken Burger 22
charcoal brioche, grilled chicken breast, carrot & cabbage slaw with gochujang aioli & hand cut chips

Beef Burger 22
charcoal brioche, tassie cheddar, spiced beetroot compote & hand cut chips

DESSERTS

Yuzu Cake (gf) 14
creme fraiche, basil sugar, compressed watermelon & yuzu gel

Coconut Panna Cotta (gf) 15
caramelised minted pineapple & walnut praline

White Chocolate & Raspberry Cheesecake 15
corn flake crunch & olive meringue

Cheese Selection 16
pear, carrot jam, biscuits

(gf) Gluten Free

(v) Vegetarian

We are happy to accommodate any dietary requirements where possible. Ask our food and beverage talents for assistance.