

Lunch Menu

Soup of the day 10.50

Salt & pepper calamari salad, pickled papaya, herbs, bean shoots, chilli jam 21

Curry of the day with jasmine rice, house made flat bread 19

Warm pumpkin & radicchio salad, candied pecans, truffle honey vinaigrette, goats cheese 18

Seared salmon, soba noodle salad, wasabi mayo, sesame seeds, pickled ginger dressing 19

Fillet steak sandwich, tomato, beetroot jam, cheese, bacon and chips 22 Add egg 3

House made gnocchi, honey roasted pumpkin, brown sage butter, spinach, pine nuts and Meredith goat's cheese 19

Confit pork belly salad, charred asparagus, dukkah crusted goat cheese, rocket, cumquat marmalade 21

Warm chicken mango salad, crispy prosciutto, pomegranate, tomato, lettuce, onion, spiced honey dressing 20

Desserts -

Lunch Special - Cake selection & coffee 9.5

Soft centred chocolate pudding, vanilla ice-cream, berry compote 16
Strawberry & vanilla mascarpone mille feuille, pistachio wafers, strawberry sorbet 15

White chocolate brulee with orange blossom, nougat ice cream 15

Brown sugar pav, passionfruit, Chantilly cream, burnt honey & rosemary ice cream 11

Small plates:

Seared scallops. Lemongrass, greens and coconut broth 16

Fried calamari, sumac, nuts, smoked aioli & lemon 16

Mushroom arancini with smoked truffle aioli, parmesan 13.50

A little something on the side:

Rosemary & sea salt chats Sml 4.5 Lrg 8

Salt & Vinegar parsnip fries, baby capers & parmesan 8

Cucumber, alfalfa salad with spiced yoghurt 9

Beer battered chips, smoked aioli Sml 4.5 Lrg 6.5

Honey glazed roast carrots, chickpeas & goats cheese 8

Hand cut chips, truffle salt 9