LUNCH

STARTERS

PRAWN COCKTAIL Cos Lettuce, Avocado, Sumac, Cocktail Sauce, Herbs GF/DF	¢27
FISH AND CHIPS Citrus Salad DF	\$26
BABY FRIED SQUID Citrus Salad & Aioli GFO/DF	\$30
KFC (KENTUCKY FRIED CAULIFLOWER) Coated in Harrisa Honey w Lemon Yoghurt and sesame seeds GFO/DF/VEG/VG	\$28
CHARCUTERIE BOARD Selection of Meats, cheeses, Fresh Fruit, crackers, Toasted Bread GFO	\$28
THYME SALT FRIES GFO	\$40
Add Truffle Parmesan	\$14
	\$4
SALADS	
SALTI CAESAR Crisp Lettuce, Pancetta Crumb, Anchovies, Parmesan, Egg GFO/DF	604
MEDITERRANEAN CHICKEN BOWL Grilled Chicken, Cous Cous, Apricot, Feta, Tzatziki DFO	\$24
CLASSIC WALDORF SALAD Apple, Celery, Grapes, Walnuts, Aioli GFO/DF/VEG/VGO	\$28
HOUSE CITRUS SALAD Cherry Tomatoes, Fennel, Orange, Red Onion GFO/DFO/VEG/VG	\$22
	\$18

LUNCH

\$32

\$30

\$30

\$28

\$15

BURGERS

WAGYU BEEF PATTIE

Cos Lettuce, Caramelised Onion, Smoked Cheddar, Tomato, Truffled Mayo, Fried Onion Rings GFO/DFO

FRIED CHICKEN BURGER

Slaw, Pickles, Chipotle Mayo GFO/DFO

STEAK SANDWICH

Cos Lettuce, Caramelised Onion, Blue Cheese Sauce, Fried Shallots GFO/DFO

VEG BURGER

Grilled Portobello Mushroom, Cos Lettuce, Red Onion, Tomato, Avocado, Beetroot Relish GFO/DFO/VEG/VG

\$25

\$22

\$28

DESSERTS

NUTELLA AND STRAWBERRY CALZONE

Ice cream and dusted sugar

PAVLOVA

Berry Compote, Vanilla Chantilly

CHEESE PLATTER

3 cheeses, Quince Paste, Lavosh, Fruit

SORBET

Seasonal Fruits

ICE CREAM

Vanilla, chocolate, strawberry, boysenberry, salted caramel, cookies and cream, toffee

1 scoop \$6 2 scoop \$10 3 scoop \$15