

LUNCH



SHARE PLATES

Pita bread, zaatar, olive oil, pumpkin hummus, pine nut, soft herbs (DF, V) | 14

Antipasti - prosciutto, beef bresaola, peppercorn salami, stuffed bell peppers, mixed olives, cornichon, rosemary grissini, Tuscan Flatbread | 28

SMALL PLATES

Calamari, squid ink emulsion, fennel, rocket, crispy eschallot, preserved lemon (GF,DF) | 18

Lebanese spiced chicken skewers, cous cous, sumac, lemon, soft herbs (DF) | 18

Fattoush salad, heirloom tomato, cucumber, radish, capsicum, lettuce, crisp flatbread (DF, V) | 14

Falafel, pumpkin hummus, kale tabouli, coriander, eschallot (GF, DF, VG) | 18 E | 28 M

Soup of the day, sour dough, Whipped herb butter (V) | 16

Fremantle long leg octopus, chorizo, muhammara, green olive, grapefruit (N) (S) | 21

Quinoa, Chickpea Rocket, sun dried tomatoes, bright herbs and salty feta (V,GF) | 18

Add chicken 5 Add Smoked Salmon 5 Add Prawn 5

LARGE PLATES

Fish of the day, skordalia, fennel, cavolo nero, lemon, toasted almond, salsa verde (GF, N) | 38

Butchers cut, kipfler potato, truss tomato, whipped herb butter (GF) | 48

Porchetta, parsnip puree, pear & kale tabouli, glace de viande (GF) | 36

Moroccan chicken Tagine, olive, preserved lemon, sundried tomato cous cous (DF) | 32

Pyrenees Lamb rump, baba ganouj, asparagus, piperade, pomegranate, pistachio, mint (GF, N) | 38

Pappardelle, puttenesca, heirloom tomato, olive, caper, rocket, pangritata (DF, V) | 26

- Add grilled chicken 5 - Add prawns 5

Chicken schnitzel, house salad, pomme frites, aioli | 28

Wagyu burger, cheddar cheese, tomato, lettuce, sweet pickle, pommes frites | 26

S – Signature dish | V – Vegetarian | VG – Vegan | GF – Gluten Free | DF – Dairy Free | N – contains Nuts

15% public holiday surcharge applies.

Our food is prepared in a working kitchen. Please be aware that there is always a risk that traces of allergens may be transferred to ingredients during storage or preparation of food. Therefore, we are unable to guarantee that any food item is free from traces of allergens. Please inform your waiter of any dietaries.

LUNCH



STONEBAKED SOURDOUGH PIZZA

Chilli Calabrese, anchovy, Kalamata olives, Basil | 30

Quattro formaggio, garlic, rosemary (V) | 28

Sicilian pork & fennel, ricotta, rocket | 30

Margherita, tomato, mozzarella, basil (V) | 26

SIDES

Kipfler potato, bacon lardons, thyme (GF, V) | 14

Sautéed seasonal vegetables (GF, V) | 14

Green garden salad (GF, DF, V) | 10

Pommes frites, aioli (GF, DF, V) | 12

DESSERTS

Pumpkin & maple revani, almond praline, lemon yoghurt (V) | 16

Nougat Parfait, pink grapefruit jelly, amaretti biscuit, nasturtium, pistachio crumbs (GF, N) | 16

Mt Tamborine brie, blue, cheddar, fresh grapes, nuts, dried apple, pear and fig chutney, rosemary grissini, sprouted grain lavosh, charcoal falwasser (V) | 30

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