

LUNCH

served from 11:30am to 3:00pm



TAPAS

Bowl of Fries choice of aioli, tomato, bbq, relish or sriracha aioli sauce on the side	v vg	14	Mushroom Arancini (4) panko crumbed wild mushroom and thyme arancini served with truffle aioli and parmesan	vg	22
Warm Marinated Olives warmed olives, orange peel, fresh chilli, garlic and fresh herbs	v vg gf	14	Crumbed Squid lemon zest and black pepper crumbed squid with a side of toasted capsicum aioli and fresh lemon		22
House Focaccia rosemary and sea salt focaccia with whipped stracciatella and olive oil	vg	16	Prosciutto, Fig & Mozzarella di san danielle prosciutto served with roasted fig, buffalo mozzarella, basil and aged balsamic	gf	22
Seasonal Dips housemade seasonal dip served with whipped feta and olive oil and sourdough	vg	18	Slow-Braised Beef Croquettes (4) crispy croquettes served with truffle aioli and fresh herbs		24
Roasted Beetroot & Whipped Feta roasted beetroot served on a bed of whipped feta, dukkah, local honey and fresh herbs	vg gf	18	Pork Belly Skewers (2) sticky soy glazed pork belly with green onion and toasted sesame and fried shallot		24
Grazing Boards selection of meats, pickles, fruits, preserves, cheese and crackers serves 2-3 small 65 serves 4-6 large 110	vg gfo		Chefs Selection (min 3 people) per person (3 tapas) 28 (5 tapas) 40		

SOMETHING FOR YOURSELF

all main meals served with a side of fries

Club Sandwich grilled chicken, bacon, lettuce, tomato, cheddar, avocado, confit garlic aioli on toasted sourdough	28	Seasonal Vegetable Quiche changes weekly - ask your waiter for more details	vg	26
Chicken & Brie Burger grilled chicken in a brioche bun with brie, cranberry jam, caramelised onion and gem lettuce	28	Steak Sandwich char-grilled scotch fillet in toasted ciabatta with tomato relish, rocket, mozzarella and bacon		30
Salad Bowls				
Greek Salad lettuce, tomato, cucumber, red onion, kalamata olives and feta with an olive oil, lemon and oregano dressing			vo vg gf	18
Roasted Beetroot & Feta roasted beetroot, whipped feta, rocket and toasted walnuts with a balsamic dressing			vo vg gf	22
Roasted Pumpkin & Couscous pearl couscous, roasted pumpkin, rocket, feta, red onion, cherry tomatoes with lemon and olive oil dressing			vo vg gf	23

add a protein to your salad

lemon pepper squid	12	smoked salmon	10	pork belly	12	beef strips	12	grilled chicken	12
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v - vegan | vo - vegan option | vg - vegetarian | vgo - vegetarian option | gf - gluten free | gfo - gluten free option

Allergen Statement: Our kitchen is a shared space where cross-contamination of allergens may occur. While we offer gluten-free and nut-free options, we cannot 100% guarantee that any item is completely free of trace allergens. Your safety is our priority. Please consult with our staff for more detailed ingredient information.

10% Surcharge applies on Sundays - 15% Surcharge applies on Public Holidays