

Lunch Menu

Turkish garlic paddle bread (GFO,V)	8
Turkish bread olive oil balsamic (GFO,V)	9
Add duo of dips to breads above (V)	5
Baked Quiche of the day chips garden salad	18
Homemade Beef Lasagne chips garden salad	18
Wildflower Power Bowl	19
Roast pumpkin avocado quinoa edamame heirloom tomato buffalo feta dill lemon mayo (GFO/V)	
House made Beef Burger	20
Bacon aioli onion rings Swiss cheese chilli tomato relish chips (GFO)	
Greek Lamb Kofta	21
Warm pita bread mint yoghurt beetroot hummus rocket feta tomato	
Hot smoked salmon salad	22
Fennel potato sourdough croutons egg organic leaves seeded mustard crème fraiche (GFO)	
Pumpkin Ravioli	24
Roast pumpkin green olive heirloom tomato salsa verde romano cheese (V)	
Sticky Pork Belly Salad	24
Soy caramel lychee peanuts leaves radish sesame & ginger oil (DF)	
Fritto Misto	24
Tempura local whiting chilli salt calamari petite Caesar salad caper dill mayo chips (DFO)	
200g Rump	30
Cooked to your liking garlic & herb crushed potato green beans bearnaise sauce (GF)	
Market Fish	32
Grilled fish of the day classic niçoise salad lemon aioli (GF)	

Please let our staff know if you have a dietary requirement, every effort will be made to accommodate this.

All care is taken when preparing dietary requests.

There may be traces of lactose, gluten, nuts, tree nuts, seafood, shellfish and egg products.