

LUNCH MENU

SMALL PLATES

Marinated Olives 10.0
House marinated olives |V

Garlic & Herb Flat Bread 10.0
Confit garlic & herb butter + grana padano + balsamic reduction |V

Grilled Pita Bread 10.0
Hummus, harissa & dukkah |V

Manchego & Corn Croquette 14.0
Smoked paprika aioli |V

Soup of the Day + Bread Roll 12.0

LARGE PLATES

Fish & Chips 24.0
Crumbed market fish + chunky chip + slaw + lemon

Ploughman's Lunch 25.0
Crusty bread + piccalilli + pork rilette + aged cheddar + deli meats + boiled egg + onion pickle & cornichorns

Moroccan Lamb Shoulder 25.0
Warm Carrot, quinoa & chickpea salad + cumin yoghurt + pomegranate molasses |GF/ADF

Fried Chicken Sandwich 24.0
Buttermilk fried chicken + pimento cheese + pickle slaw + jalapeno & cilantro sauce

Tamarind Glazed Beef Rib 29.0
Spicy eggplant & capsicum relish + lemongrass & coconut rice + spring onion |DF

Winter Harvest Salad 18.0
Roast pumpkin & sweet potato + pearl cous cous + caramelised pecan + raisin + kale + dijonaise |V

Teriyaki Salmon 29.0
Ginger miso + wood ear & oyster mushroom + green tea noodle + asian greens + sesame wafer + crisp shallot |DF

Beef Burger 19.0
Seeded brioche + aged cheddar + beetroot relish + aioli + fries |AV

Hoisin & Ginger Pulled Pork 18.0
Seeded brioche + Pickled carrot + cucumber & daikon + coriander & shallot + sweet potato fries

SIDES

Roast Baby Chats + rosemary & shallot 7.0

Brocolini tossed in confit garlic butter 7.0

Rocket, Zucchini & Parmesan salad + lemon dressing 7.0

Wedges + sour cream + sweet chilli 8.0

Chips + aioli |GF/DF 7.0