

LUNCH served 11.30am – 3.00pm

Prawn salad, grapefruit, avocado, mixed leaves and herb crumb	25.00
Slow roasted lamb shoulder salad, sumac labne, mixed grains, parsley, shallot and spiced honey dressing	25.00
Panzanella, Italian bread salad, tomato, basil, cucumber, buffalo mozzarella	23.00
Wagyu beef burger, aged cheddar, bacon, cos lettuce, mustard aioli, beetroot relish and triple cooked hand cut chips	24.00
Grilled or Battered fish of the day, mushy peas, fries and tartare	27.00

for sharing available 11.30am – 5.30pm

Ploughmans board, smoked ham hock terrine, aged cheddar, pickles, apple and toasted brioche	32.00
Chicken rillettes, chilli, fried shallots and coconut lime sauce	18.00
Citrus cured salmon, pickled beetroot, horseradish, dill, cucumber and lavosh	18.00
Seared scallop sliders, avocado, chilli jam, coriander	20.00
Seared chorizo, honey, parsley, crème fraiche and toasted ciabatta	16.00
Beer battered prawns, nahm jim, pickled cucumber, coriander, chilli and crushed peanuts	19.00
Shoestring fries, rosemary and chilli salt, mustard aioli	9.00

ICED CRUSHES **8.50**

- Ginger beer & mint
- Raspberry & watermelon
- Pineapple & coconut

JUICES **8.50**

- watermelon, pineapple & passionfruit
- orange, carrot & ginger
- strawberry, lime & pear

(or make your own from 4 ingredients below)

apple / pear / orange / pineapple / watermelon / carrot / celery lime /
passionfruit / strawberry / cucumber / ginger / mint

- pineapple only \$2.00 extra

SMOOTHIES **8.50**

- banana & chai
- mango & passionfruit
- blueberry & coconut

MILKSHAKES **8.00**

- strawberry / caramel / vanilla / chocolate

ICED COFFEE / ICED CHOCOLATE **8.50**