
LUNCH

SERVED FROM 11AM – 3PM

GRILLED SPICED CAULIFLOWER & CARROT FALAFEL

lemon cauliflower rice, avocado, tomato fondue, pea & sesame salsa 27

POTATO GNOCCHI & DUCK BREAST RAGU

pumpkin, mushroom, pecorino, spiced kumquat yoghurt, apple vincotto 30

BLUE SWIMMER CRAB PASTA

linguine, tomato, ricotta, peas, touch of chilli 30

CHAR GRILLED SPICED CHICKEN BREAST

broccoli & potato risotto, apple & fennel remoulade, spiced jus 30

BBQ PULLED LAMB SHOULDER & FIOR DI LATTE

cauliflower & pomegranate salad, peas, pumpkin hummus, honey almonds 30

PORK SCOTCH FILLET STEAK & CHEEK CROQUETTE

carrot puree, tuscan chorizo beans, caramelised pear, tarragon chilli aioli 30

ROASTED KINGFISH FILLET & SOFT SHELL CRAB

sardinian lemon cous cous, cauliflower, sautéed spinach, anchovy crumb 30

BONELESS WAGYU CHUCK RIBS

silky potato mash, pickled carrots, pearl onion, horseradish yoghurt 30

FRESHLY PREPARED SANDWICHES, ROLLS OR TART

with our substantial lunch salad 20

Desserts

AMARETTO AFFOGATO

coffee, vanilla ice cream, Amaretto & biscotti 12

COCONUT CHEESE CAKE LEMON PIE

preserved strawberries, pistachio, rose macarons 12

WHITE CHOCOLATE PARFAIT & ALMOND CHOCOLATE MOUSSE

orange salad, passionfruit coulis, salted caramel 12

CHOCOLATE CHIP COOKIES & MILK

baked to order, please allow 10 minutes 11

Sides

Zucchini & avocado salad,
asiago cheese, lime caramel 8

Cos lettuce, caramelised pear,
pomegranate, ceasar dressing 8

Leafy garden salad 8

Sesame broccolini,
spiced yoghurt, almond 8

House fries, chipotle aioli 8

Polenta chips,
truffled pecorino 8

Refer

to our

Wine List

for our

Cellar range.



Thank you for your patronage, we would appreciate no alterations to the menu during our peak weekend trade.
For group bookings over 4 people, no split bills please. Thank you for your understanding.