



LUNCH MENU

11:30AM – 3:00PM

*Take a seat and
let us take your order.*

ALL DAY \$10 COCKTAIL SPECIALS

TUESDAY	Raspberry Fizz
WEDNESDAY	Aperol Spritz
THURSDAY	Paloma
FRIDAY	Aperol Spritz & Espresso Martini
SATURDAY	Mojito
SUNDAY	Bloody Mary's

ALL DAY BRUNCH

- Avocado Smash W Marinated Feta, Kale and Smoked Almond Pesto, Red Onions + Cherry Tomatoes on Sourdough (V) (GFO*) (VEO) (N) **Add Poached Egg +3.5, Add Halloumi +6** **19**
- Eggs Benedict, Speck Bacon, Poached Eggs, Hollandaise + Mixed Leaves on Ciabatta (GFO*) **19**
Swap Speck Bacon for Tassal Smoked Salmon +2
- Spiced Shakshouka with Baked Eggs, Wood Roasted Peppers, Chickpeas, Feta, Dressed Leaves + Chargrilled Turkish Bread (V) (GFO*) (DFO) **19**

SMALLS TO SHARE

- Porcini Mushroom and Taleggio Arancini W Truffle Aioli (V) (3 per serve) **15**
- Roast Cauliflower Pakoras, Lime Pickled Red Onion, Curried Mayo (V) (3 per serve) **16**
- Lemon Whipped Feta with Charred Spring Onions, Preserved Lemon Gremolata Charred Turkish Bread (V) (GFO) **16**
- Algerian Style Roast Pumpkin W Marinated Eggplant, Turmeric Tahini Sauce, Hummus, Nuts, Seeds (VE) (GF) (N) (DF) **16**
- Salt and Moroccan Spiced Squid, Muhammara (Roast Capsicum & Walnut Dip), Zhoog (N) (DF) **17**
- Tandoori Style Chicken Skewers, Cucumber Yoghurt, Tomato Kasundi, Pickled Red Onion (GF) (3 per serve) **18**
- Tasting Plate - Roast Cauliflower Pakora, Salt and Moroccan Spiced Squid, Arancini, Lemon Whipped Feta with Turkish Bread (N) **30**

LARGE PLATES

- Parmesan Toasted Sourdough Sandwich W Chipotle Chicken, Grilled Cheese and Caramelised Onion, Cos Leaves & Skin On Chunky Chips **19.5**
- Roast Cauliflower W Preserved Lemon Salsa Verde, Pomegranate Cauliflower Cous Cous, Lime Coconut Yoghurt, Hazelnut Dukkah, Seeds (V) (VE) (N) (DF) (GF) **22**
- Black Angus Beef Burger, Bacon, Caramelised Onions, Mesclun Lettuce, Tomato, Swiss Cheese, Tomato Relish, Aioli, Pretzel Crust Bun & Skin On Chunky Chips **23**
- House Made Ricotta Gnocchi W Roast Pumpkin, Sage Brown Butter, Hazelnuts and Goats Cheese (V) (N) **25**
- Exmouth Tiger Prawns, Cherry Tomatoes and Chilli Linguine W Marinara Sauce (DF) **29**
- Pappardelle W Duck Ragu, Porcini Mushroom Cream Sauce, Spinach, Pecorino **32**

HEALTH BOWLS

- Kale Pesto Quinoa Bowl, Edamame, Roasted Cauliflower, Pickled Red Onion, Cherry Tomatoes, Avocado, Puffed Rice, Mixed Leaves W BlackBean + Ginger Dressing (GF) (VE) (DF) (N) **Add Halloumi +6, Add Chicken +6, Add Smoked Salmon +6** **23**
- Grilled Chicken Salad w Roast Pumpkin, Cherry Tomatoes, Pomegranates, Cous Cous, Pepitas, Pinenuts, Rocket + Tahini Yoghurt Dressing (GFO) (VEO) (N) (DFO) **Add Halloumi +6** **24**

SIDES

- Ciabatta, Sourdough or Grain Bread, Balsamic Oils (GFO*) (V) **7.5**
- Rosemary Salted Skin On Chunky Chips & Roast Garlic Aioli (V) **9**
- Sauteed Seasonal Greens, Chilli, Garlic, Blackbean Dressing (VE) (GF) (DF) **9**

SWEETS

- Coconut Panacotta, Passion Fruit, Coconut Crumble + Passion Fruit Sorbet (GF) (VE) (N) **14**
- Gianduja Chocolate Mousse, Raspberry Sorbet, Hazelnut Crumbs (N) (GF) **14**
- Glazed Lemon Tart W Berry Compote Vacherin, White Chocolate Ice Cream (GF) (V) **14**

LITTLE ONE'S MENU

- Pasta Carbonara **12**
- Kids Angus Beef Burger, Tomato Sauce, Swiss Cheese and Chips **12**
- Home Made Nuggets and Chips **12**
- SWEET**
- Ice cream selection **7.5**

V(O) = Vegetarian (Option) VE(O) = Vegan (Option) GF(O) = Gluten Free (Option) DF(O) = Dairy Free (Option)
N = Nuts. *Substitute with GF Bread +1.5
Please advise staff of any dietary requirements.