

LUNCH

11.30 - 2.30 PM



SMALLER

BREAD + DIPS

selection of locally sourced breads with house dips
V GFA DFA VGA 16

ARANCINI

pumpkin, sage + feta risotto balls with parmesan, sun-dried tomato aioli + salad
V 21

CRISPY TOFU

lightly fried firm tofu with chilli ginger jam, slaw + vegan mayo
GF DF VG 20

MUSSELS

500g steamed in chardonnay, fresh chilli, coriander + garlic with toasted ciabatta
GFA DFA 20.5

CHOWDER

mussels, smoked fish, calamari + potato in a creamy veloute with garlic bread
22.5

CALAMARI

buttermilk fried with salad + chilli ginger jam dipping sauce
GF 21.5

KALE WRAPS

beetroot, cucumber, avocado, yellow capsicum + slaw with harissa hummus + spiced couscous
V GF DF VG 22

LARGER

JACKFRUIT BURGER

pulled BBQ jackfruit, slaw, cos lettuce + pickles on a brioche bun with fries
V GFA DFA 26

BATTERED FISH

Dux Lager beer battered fish with salad, fries + house-made tartare
DFA 33

ROAST AUBERGINE

olives, tomato, red onion, courgettes, mozzarella, pomegranate molasses, yoghurt + slivered almonds
GFA DF VG 30

FISH BURGER

crispy fried fish, slaw, aioli, American cheddar + tomato on a brioche bun with fries
GFA DFA 26

PASTA ARRABBIATA

roasted tomato + capsicum sauce with oregano, garlic, fresh chillies, spinach + walnut parmesan
GFA DF VG 24
+ fish or prawns 8 + GFA 3

CRUSTED FISH

oven baked with a lemon + thyme crumb served with seasonal greens
GFA 32

SALAD

HOUSE-SMOKED SALMON

iceberg lettuce, soft boiled egg, shallots, fried capers + caesar dressing
GF DFA 26.5

QUINOA

red quinoa, baby spinach, orange, beetroot, red onion, lemon dressing + fried halloumi or tofu
V GF DFA VGA 25.5

CALAMARI

mixed leaves, slaw, radish, red onion, sesame seeds + nuoc cham dressing
GF 26

SUMMER VEG

roasted squash, spinach, courgettes, crispy chickpeas, cherry tomatoes, feta + lemon + tahini dressing
V GF DFA VGA 22
+ harissa prawns 8

PIZZA

MARGHERITA

buffalo mozzarella, cherry tomatoes + micro basil
V GFA DFA VGA 22

PRAWN

garlic prawns, feta, spinach, roast capsicum + fresh chillies
GFA DFA 25.5

FUNGI

mushrooms, thyme + blue cheese on a confit onion base
V GFA DFA VGA 23.5

HOUSE-SMOKED

SALMON

smoked Akaroa salmon, cream cheese, capers, fennel + red onion
GFA DFA 25

CAULIFLOWER +

CHICKPEA FLATBREAD

roasted cauliflower, Moroccan chickpeas, tomato + red onion with coriander + garlic tahini sauce
V GFA DF VG 23.5

+ gluten free base 2

+ vegan cheese 2

SIDES

SHOESTRING FRIES

aioli + tomato sauce
V GF DF VGA 10

THYME + GARLIC POLENTA FRIES

aioli V GF 12

CAPRESE SALAD

mozzarella, tomato + basil
V GF 12

GREEK SALAD

olives, tomato, cucumber + feta
V GF DFA VGA 12

SEASONAL GREENS

steamed + sauteed
V GF DFA VGA 10

SPICED COUSCOUS

sumac, cumin, lemon + herbs
V DF VG 10

NEW POTATOES

garlic butter + herbs
V GF DFA VGA 10