

LUNCH CLUB

TO START

Artisanal Sourdough, Whipped Rosemary Butter	8
Baked Confit Garlic Bread	6ea
Natural Sydney Rock Oyster	6ea
House Marinated Olives, Rosemary, Citrus (ve,gf)	10
Smoked Cheddar Churro, Caramelized Onion Cream (v)	8

MAINS

Panko Prawns, Japanese Fried Rice, Bacon, Spring Onion (df)
Sticky Pork Belly, Pencil Leeks, Dutch Carrot, Chilli (gf,df)
Casarecce, Fresh Tomato Sugo, Stracciatella, Basil (v,gf,df)
Daintree Barramundi, Roasted Eggplant, Fennel Purée, Parsley (gf,df)
Cauliflower Steak, Cauliflower Puree, Hazelnut Crumb, Balsamic (ve,gf,df,n)

SIDES

Skin On Fries, Parmesan, Aioli (v,gf)
Mixed Leaf Salad, Oregano Dressing (gf,v)

ADD-ON SIDES

Roasted Chat Potatoes, Rosemary (v,gf)	14
Crispy Broccoli, Green Goddess, Parmesan (gf)	16
Greek Salad, Tomato, Cucumber, Feta, Kalamata Olives (v,gf)	16



(v) Vegetarian (gf) Gluten Free (df) Dairy Free (ve) Vegan

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