

ENTRÉE

SOUP OF THE DAY | 5

please see staff for details

MAIN

★ SMOKED CHICKEN BREAST (GFA) | 28

15-hour duck fat potatoes, charred garlic seasonal greens, pecorino, pear and rocket salad, lemon mustard vinaigrette

ATLANTIC SALMON (GF) | 30

edamame and bean shoot salad, bok choy, black rice, crispy peanut and chilli oil

KOREAN BBQ TOFU BOWL (VE)(GF) | 22

marinated tofu, broccoli, red cabbage, capsicum, zucchini, spring onion, Korean BBQ sauce

EGG NET SALAD (V)(GF) | 24

green beans, shredded carrot, mushroom, crispy rice noodles, red capsicum, spring onion, egg net, mild chilli oil

CAESAR SALAD (GFA) | 20

cos lettuce, grated pecorino, poached egg, croutons, bacon, anchovies, Caesar dressing

ADD

pulled chicken (GF) | 7.5

crispy fried chicken | 8.5

smoked salmon (GF) | 9

salt & pepper squid | 10

halloumi (V)(GF) | 8

Korean BBQ tofu (VE)(GF) | 8

★ SMOKED LAMB SHOULDER (GFA) | 32

silken potato, honey-charred carrots, garlic broccolini, shallots, red wine jus, za'atar

FISH & CHIPS (GFA) | 24

tempura battered fish, chips, salad, lemon, tartare

250G RUMP (GFA) | 29

chips, salad

CHICKEN SCHNITZEL | 19

BEEF SCHNITZEL | 21

EGGPLANT SCHNITZEL (VE) | 20

chips, salad

SAUCES (GF)

gravy, mushroom, pepper, diane | 3.5

red wine jus | 4.5

TOPPINGS (GF)

parmigiana | 4

vegan parmigiana | 4.5

Hawaiian | 4.5

creamy garlic prawn | 12

(V) vegetarian, (VE) vegan, (GF) gluten free,
(GFA) gluten free available, ★ Yoder smoked

Available Monday - Friday lunch only.

Please alert wait staff to any allergies. We take these seriously but cannot guarantee meals without traces of allergens. Items marked GF are prepared with gluten free ingredients but may not be suitable for coeliacs. Please speak to staff for more information. 15% surcharge applies on public holidays.