

## Lunch

Mezze Plate	\$28
With pita bread, marinated olives, feta, cherry tomatoes, hummus, house made falafel, artichokes	
<i>vo – change feta for tofu, gfo– change pita bread for gf bread</i>	
Mushroom Burger	\$30
Portabello mushroom with grilled halloumi, caramelised onions, onion rings, roquette & fries	
<i>veg, gfo, vo – change halloumi for tofu</i>	
Karaage chicken burger	\$30
Brioche bun, pickles, Asian slaw, pickled ginger mayo & fries	
<i>df, gfo</i>	
Beer Battered Fish and Chips	\$32
With tartare sauce and a garden salad	
<i>df</i>	
Za'atar lamb salad	\$29
Rocket, butternut, feta, pickled onion, pumpkin seeds, pomegranate dressing	
<i>gf, dfo, veg (swap lamb for falafel)</i>	
Ora King Salmon Poke Bowl	\$29
Rice, radish, wakame, edamame, avocado, slaw, cucumber, pickled ginger, sesame dressing	
<i>veg option change from salmon to tofu</i>	
Pesto fettuccini	\$28
Cherry tomatoes, kalamata olives, lemon and parsley	
<i>veg</i>	

**Sides** **\$12**

Fries

Garden salad, Chardonay vinegarett

**Cheese for two** **\$40**

3 cheese selection with chutney, grapes, house breads,  
crackers

**Dessert** **\$18**

Chocolate mousse, salted chocolate soil, rosemary orange

*v, gf, df*

Vanilla panna cotta, beetroot and white chocolate soil, strawberry

Banana parfait, peanut brittle, salted caramel ice cream

*gf*

**V = Vegan | Veg = Vegetarian | Gf = Gluten Free | Df = Dairy Free**  
**VO = Vegan Option | Gfo = Gluten Free Option | Dfo = Dairy Free Option**