

LUNCH MENU

FRESHLY SHUCKED OYSTERS	
Natural	8
Finger lime mignonette	9
CHARGRILLED SOURDOUGH	10
Beurre noisette	
MARINATED OLIVES	8
Rosemary, garlic	
BURRATA	26
Basil, olive oil, black pepper	
FISH TACO	14
Pineapple salsa, slaw, sriracha mayo	
WAGYU CHEESEBURGER	24
Dill pickles, smoked cheddar	
MOROCCAN HARIRA SOUP	20
Warm spices, tomato, lentils, chickpeas served with zatar-spiced flat bread	
OSSOBUCO RAGOUT	34
Pappardelle , pine nut gremolata, pecorino	
PORK COTOLETTA	44
Rocket, parmesan, gribiche	

SALAD

WARM WINTER SALAD	24
Roasted pumpkin, beetroot & quinoa salad, macadamia feta, pecans & pomegranate	
SEA SEA SALAD	22
Baby gem lettuce, tomato, cucumber, Spanish onion, radish, chickpeas, olives, lemon yoghurt dressing	

ADD TO SALAD

GRILLED HALLOUMI	4
CAJUN BLACKENED CHICKEN	6
HOUSE-PRESERVED TUNA	7

PIZZA

4 CHEESE	26
Mozzarella, parmesan, gorgonzola, pecorino	
MARGHERITA	24
Pomodoro, fior di latte, basil	
PEPPERONI	26
Hot honey, tomato, crispy onions	
PRIMAVERA	32
Cherry tomato, jamon, rocket, parmesan	
VEGO	27
Capsicum, mushroom, olives, rocket	
FRUTTI DI MARE	36
Squid, prawns, mussels, cherry tomato	

SIDES

FRIES, AIOLI	12
GRILLED HISPI CABBAGE	15
Chestnut miso, crispy chicken Skin & grains	

DESSERT

WINTER RICE PUDDING	16
Red wine poached figs, hazelnut brittle	

KIDS

STEAMED GREENS	9
FISH AND CHIPS	15
CHEESEBURGER	15
MARGHERITA PIZZA	15
SPAGHETTI BOLOGNESE	15

10% surcharge applies on Sundays & 15% on public holidays.