LUNCH MENU

FRESHLY SHUCKED OYSTERS
Natural 8.5ea
Blood orange & ginger mignonette 9.5ea

CHARGRILLED SOURDOUGH 10
Beurre noisette

MARINATED OLIVES 9
Rosemary, garlic

BURRATA 28
Fennel & chilli jam, hazelnut oil

FISH TACO 14
Jalapeno gazpacho, charred corn,
Pickled red onion & slaw

WAGYU CHEESEBURGER 25
Dill pickles, smoked cheddar

CRISPY ZUCCHINI FLOWERS 26
GREEN TOMATO CHUTNEY,
RICOTTA SALATA

CRAB LINGUINI 38
Saffron linguini, shellfish
Emulsion, blue swimmer crab,
chili & meyer lemon

SALAD

SPRING GREEN VEGGIE SALAD 26
Fava beans,zucchini,peas,asparagus,
Lemon, mint & macadamia feta

POKE BOWL 30
Tuna,wakame,edamame,cabbage
Carrot, mango,roasted sesame
Dressing & furikake

ADD TO SALAD

GRILLED HALLOUMI 6

CAJUN BLACKENED CHICKEN 7

HOUSE-PRESERVED TUNA 8

PIZZA

4 CHEESE 29
Mozzarella, parmesan, gorgonzola, pecorino

MARGHERITA 26
Pomodoro, fior di latte, basil

PEPPERONI 30
Hot honey, tomato, crispy onions

PRIMAVERA 33
Cherry tomato, jamon, rocket, parmesan

VEGO 29
Capsicum,zucchini,eggplant,olives, rocket,parmesan

OCTOPUS 35
Grilled octopus, kalamata olives, Semi-dried tomatoes, chilli & capers

SIDES

CHARRED BROCCOLINI 16
Bottarga, preserved lemon & chilli

FRIES, AIOLI 12

DESSERT

SUMMER FRUIT TART 16
Yuzu Creme, Seasonal Fruit

KIDS

STEAMED GREENS 11

FISH & CHIPS 16

CHEESEBURGER & CHIPS 16

MARGHERITA PIZZA 16

KIDS PASTA 16

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