



LUNCH MENU

Crispy Prawn Gyoza

Huancaína Sauce, Black Olive Powder (5pce)

DFO VGO NF VO \$15

Brie and Leek Quiche

Served with Garden Salad

NF V \$15

Chicken Burger

Spicy Chicken Tenders, Slaw, Remoulade Mayo, Gouda Cheese, Beer Battered Chips

NF \$20

Wagyu Beef Burger

Wagyu Beef Burger, Chipotle Mayo, Pickle, Rocket, Cheddar, Fried Egg, Beer Battered Chips

NF \$22

Smoked Salmon Bagel

Smoked Salmon, Herbed Cream Cheese, Rocket, La Delizia Fior Di Latte, Pesto

NFO \$15

Add \$5: Beer Battered Chips

Chicken Cobb Salad

*Smoked Chicken Breast, Mixed Green Leaf, Confit Cherry Tomato, Corn, Avo,
Blue Cheese Dressing, Poached Egg*

DFO GF VO NF \$21

Gnocchi al Sugo di Pomodoro

Potato Gnocchi, Fresh Tomato, Sugo, Basil Oil, Fresh Basil, Toasted Pine Nuts

DF GF VG NFO V \$19

See waitstaff for dessert options & beverage menu

ALLERGEN LEGEND

DF Dairy Free, **GF** Gluten Free, **VG** Vegan, **NF** Nut Free, **V** Vegetarian, **O** Option

Our kitchen handles food containing common allergens such as peanuts, tree nuts, dairy, eggs, wheat, soy, fish, and shellfish. We cannot guarantee that any dish is completely allergen-free. Please inform our staff of any severe allergies or dietary restrictions before ordering. Thank you for your understanding.