



LUNCH MENU

Prawn (I) Gyoza

Salsa Tonnata, Black Garlic Powder, Fried Capers, Chilli Oil (4pce)

DF VGO NF VO **\$14**

Brie and Leek Quiche

Served with Garden Salad

NF V **\$15**

Pulled Pork Burger

Succulent Pulled Pork, Spicy Slaw, Rocket, Gouda Cheese, Beer Battered Chips

NF **\$22**

Wagyu Beef Burger

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

NF **\$22**

Smoked Salmon (I) Bagel

Smoked Salmon (I), Dill Mayo, Rocket, Marinated Fennel, Salsa Verde

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**

Truffle Gnocchi

Potato Gnocchi, Wild Mushroom, Sundried Tomato & Black Olive Tapenade, Plant-Based Béchamel

DF GF VG NFO V **\$22**

See waitstaff for dessert options & beverage menu

Menu Compliance Notice

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

Seafood Origin Key: A = Australian Seafood, I = Imported Seafood, M = Mixed Origin Seafood

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.