



LUNCH MENU

Potato & Green Pea Samosas

Smoked Baba Ganoush, Red Capsicum Chutney

DFO NF VGO V **\$14**

Brie and Leek Quiche

Served with Garden Salad

NF V **\$15**

Le Cochinita Pibil Burger

Slow-Cooked Pork, Cheddar, Pickled Jalapeño, Coriander, Pico De Gallo, 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) Bruschetta

Smoked Salmon (I), Crème Fraiche, Herb Oil, Pickles

NF GFO DFO **\$15**

Chicken Cobb Salad

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

DFO GF VO NF **\$21**

Pumpkin Gnocchi

Pumpkin Gnocchi, Plant-Based Puttanesca, Pumpkin Seed Pesto, Fresh Basil

DF GF VG NF V **\$20**

During peak periods, we're unable to accommodate menu changes to ensure timely service and consistent quality.

Dietary Key: GF Gluten Aware | NF Nut Aware | DF Dairy Aware | VG Vegan | V Vegetarian

Seafood Origin: A Australian | I Imported | M Mixed Origin

Dietary indicators are a guide only. Our kitchen handles common allergens including
peanuts, tree nuts, milk, eggs, wheat, soy, sesame, fish and shellfish.

Although every reasonable effort is made to accommodate dietary requirements, cross-contact may occur.

Guests with allergies or intolerances must notify staff before ordering.

Thank you for your understanding.