



LUNCH MENU

12PM-2.30PM

SMALL PLATES & SALADS

woodfired loaf whipped butter, olive oil, dukkah (v)	12	chicken liver parfait (gfo) house pickles, toasted breads	14
fried pork belly (gf) apple, fennel, beetroot, cider reduction	16	caesar salad (gfo) candied bacon, baby cos, 65* egg, anchovy dressing pecorino	18
flash fried squid (gf) horseradish yoghurt, fresh leaves	17	carrot salad (gf)(v) roasted, pickled, goats curd, toasted sesame	17

LARGER PLATES

gnocchi (v) pumpkin puree, candied sage, walnuts, burnt butter	24
fish & chips beer battered snapper, salad, house tartare	26
chicken parmigiana tomato sugo, vintage cheddar, leaf salad, fries	24

PIZZAS

garlic & herb (v)	12
capricciosa , mozzarella, ham, mushroom, artichoke, olives, basil	20
chorizo , roasted peppers, soft goats cheese	20
tomato, jamòn , chilli, fior de latte, roquette	22
potato , rosemary, toasted garlic (v)	21
ham , pineapple	20

gluten free bases available for an additional \$4

STEAK

250g rump (gf)	28
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served with fresh leaves &
potato croquette

saucés: béarnaise, red wine jus or a selection of house
mustard & horseradish cream

SIDES

charred brussels (gf) sprouts, bacon	8
garden salad (gf)(v)	7
house chips (v) aioli	8

\$15 LUNCH SPECIALS

(MONDAY TO FRIDAY ONLY)

roasted chicken & peach salad
(gf)

linguini carbonara

cheeseburger
200g pattie, cheddar, pickle mayo,
tomato sauce, american mustard, fries

Korean fried chicken burger,
kimchi, kewpie mayo, fermented chilli sauce,
shoestring fries

kranksky hot dog, sauerkraut, mustard,
curry ketchup

pea & lemon risotto
toasted garlic
(v)

minute steak,
heirloom tomato & parsley salad,
horse radish yoghurt

15% surcharge applies on public holidays