



EXPRESS LUNCH

2-courses for \$39

12pm - 2:30pm

ENTRÉE

Stone baked pita bread - Warm, freshly baked pitta served with creamy tzatziki, smoky baba ganoush, pickled chili, and a touch of sumac (V)

Soup of the day - Chef's seasonal creation, served with rustic sourdough and butter (V, GFA)

Classic Caesar salad - Crisp baby cos, crispy bacon, shaved parmesan, golden croutons, and Caesar dressing

MAINS

Gnocchi - Slow-braised beef ragout with mascarpone, chili, pan grattato, and baby cress

Crispy battered cod & fries - Golden, crunchy battered cod served with crispy fries, house-made tartare sauce, and fresh lemon

House-made chicken schnitzel - Perfectly crisp schnitzel with golden fries, a fresh garden salad, and green goddess dressing

Angus beef burger - Juicy Angus beef patty in a toasted brioche bun with aioli, crisp lettuce, vine-ripened tomato, tangy pickles, red onion, melted cheese, and a side of fries

Orecchiette with creamy wild mushrooms - A luxurious combination of black truffle, summer peas, chives, and shaved parmesan

ADD-ONS

Pan-seared barramundi fillet - Crispy-skinned barramundi, buttery Kipfler potatoes, 10
broccolini, and a squeeze of fresh lemon (GF)

Mango & berries meringue - Light and airy meringue topped with luscious crème 14
Chantilly, a tangy lime drizzle, and a delicate coconut crumb

V ~ Vegetarian | GF ~ Gluten Free | GFA ~ Gluten Free Alternative

Our menu and kitchen contain multiple allergens and foods which may cause an intolerance. Our team will make efforts to accommodate dietary requirements. However, due to the shared production and serving environment, we cannot guarantee the complete omission of such allergens or foods which may cause an intolerance.

Please inform our team if you have a food allergy or intolerance.
Please note, no further discounts apply.

