

LUNCH MENU

12pm - 5pm



STARTERS & LIGHT BITES

Stone baked pita bread – Warm, fluffy pita fresh from the oven, served with creamy tzatziki, smoky baba ganoush, pickled chili, and a hint of sumac (V) 22

Soup of the day – A comforting bowl of our chef's seasonal creation, served with rustic sourdough and creamy butter (V) 20

Caesar salad – Crisp baby cos lettuce, crispy bacon, shaved parmesan, soft-boiled egg, golden croutons, and our signature Caesar dressing 24
Add: chargrilled chicken breast 8

Charcuterie board – A gourmet selection of premium cured meats and cheeses, marinated olives, pickled vegetables, and crispy artisanal bread 40

MAINS

Crispy battered cod fillet – Light, golden batter encasing flaky cod, served with crispy fries, house-made tartare sauce, and a wedge of fresh lemon 30

Angus beef burger – Juicy Angus beef patty nestled in a toasted brioche bun with aioli, crisp lettuce, vine-ripened tomato, tangy pickles, red onion, melted cheese, and a side of crispy fries 30

Grain-fed "Pure Prime" 250g sirloin steak – Perfectly grilled sirloin, served with roasted Kipfler potatoes, buttered broccolini, and a rich red wine jus 61

Pan-seared humpty-doo barramundi fillet – Delicately seared to crispy perfection, served with buttery Kipfler potatoes, tender broccolini, and infused herb butter (GF) 47

V ~ Vegetarian | GF ~ Gluten Free

Our menu and kitchen contains 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.





MAINS

- Grilled chicken breast** – Succulent, perfectly grilled chicken breast with roasted Kipfler potatoes, buttered broccolini, and a rich red wine sauce (GF) 37
- House-made chicken schnitzel** – Perfectly crisp schnitzel with golden fries, a fresh garden salad, and green goddess dressing 37
- Gnocchi** – Slow-braised beef ragout with mascarpone, chili, pan grattato, and baby cress 41
- Orecchiette** – A creamy indulgence of wild mushrooms, black truffle, sweet summer peas, chives, and shaved parmesan 34

STONE BAKED PIZZA

- Classic margherita** – A timeless favourite with Napoli sauce, fior di latte, mozzarella, and fragrant basil 28
- Pepperoni & chorizo** – A bold blend of spicy pepperoni and smoky chorizo, with Napoli sauce, red onion, olives, and melted mozzarella 30
- Garlic prawn** – Juicy prawns, rich Napoli sauce, mozzarella, capers, and a touch of chilli flakes for a perfect kick 32

Gluten free base available +5

DESSERT

- Dark chocolate tart** – Decadently rich dark chocolate tart, perfectly balanced with zesty lemon sorbet and fresh mint 18
- Mango and berries meringue** – Light and airy meringue topped with luscious crème Chantilly, tangy lime drizzle, and a delicate coconut crumb 18

V ~ Vegetarian | GF ~ Gluten Free

Our menu and kitchen contains 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.

