
LUNCH

SWEETCORN AND HALOUMI FRITTERS | \$18 

pea puree, slow roast tomato, and sour cream Add crispy bacon \$5 / Add smoked salmon \$6

SEAFOOD CHOWDER | \$18

toasted sourdough and garlic herb butter

SPICED ROAST CAULIFLOWER AND CHICKPEA SALAD | \$19  

brown rice, fresh herbs, pine nuts, coriander dressing and sumac yoghurt Add chicken \$5

MEDITERRANEAN GRILLED CHICKEN SALAD | \$21 

roast pumpkin and kumara, Israeli cous cous, pistachios, grilled haloumi and pesto aioli

PORK BELLY BURGER | \$21 

house-made slaw, beer battered onion rings, plum sauce, mustard mayonnaise, shoestring fries and aioli

BEER BATTERED FISH AND CHIPS | \$22 

house-made tartare sauce, shoestring fries and mixed leaf salad

PANKO CRUMBED CHICKEN PARMAGIANA | \$22

house-made smokey tomato sauce, mozzarella, parmesan and fresh herbs
mixed leaf salad, shoestring fries and aioli

SLOW COOKED LAMB, VEGETABLE AND ROSEMARY PIE | \$22

pea puree and chunky hand-cut fries

GRILLED SCOTCH FILLET SANDWICH | \$23 

caramelised onion, Meyer vintage gouda, cos, tomato, toasted sourdough
shoestring fries and aioli

HEREFORD PRIME SCOTCH FILLET | \$37 

parmesan, cherry tomato and rocket salad, chunky hand-cut fries and shiraz jus