

LUNCH

(served 12-2.30pm)

entrées or plates to share

- antipasto platter** (for 2), house-cured salmon, marinated olives, meredith feta, roasted peppers, lightly grilled ciabatta, balsamic olive oil & dukkah (gf option) \$32.00
- house-made wholemeal flat bread** with a zingy white bean, lemon, roast garlic & parsley **dip** (vegan) \$16.00
- roasted cauliflower & blue cheese croquettes** (4) with shaved pear, rocket & walnuts \$16.00
- rice-crumbed salt & pepper enoki mushrooms** with wakame salad, toasted sesame seeds, coriander & a light soy & rice wine dressing (gf),(df),(vegan) \$16.00
- cold rolls** (3), filled with moyashi bean sprout salad, pickled ginger, cucumber, coriander & mint served with house-made sesame soy dipping sauce (gf),(vegan) \$16.00
- triple-cooked hand-cut wedges** with patch-made sweet chilli sauce & sour cream (gf),(vegan option: house-made tomato ketchup) \$11.00
- smoky sweet potato crisps** with patch-made sweet chilli sauce & sour cream (gf),(vegan option: house-made mango chutney) \$10.50

main course

- slow-roasted harissa-rubbed lamb shoulder & quinoa salad** with our chimichurri dressing, cherry tomatoes, sugar snap peas, cucumber, fresh mint, parsley, spring onions & pickled radish (gf),(df) \$24.50
- spring vegetable & chickpea salad** with rocket, pea tendrils, parsley, meredith feta & a chilli-infused olive oil & lemon dressing (gf),(vegan/df option) \$23.50
- south indian mango & coconut chicken curry**, basmati rice & house-made nigella seed naan, finished with cashews & curry leaves (gf option) \$26.00
- patch-made gnocchi** in a creamy basil pesto sauce with broccoli, baby spinach, pine nuts & fresh shaved parmesan (gf) \$24.50
- slow-cooked pulled pork bun**, 12 hour slow-cooked pork shoulder with a rhubarb, apple & chilli chutney, & radicchio slaw on a toasted brioche bun, served with our triple-cooked hand-cut chips (gf/df options) \$24.00
- roasted swiss brown mushroom bun** with swiss cheese, roasted peppers, rocket, & patch mango chutney on a toasted brioche bun served with our triple-cooked hand-cut chips (gf/df options)..... \$23.50