

## LUNCH (served 12 to 2.30pm)

### small plates

- rice-crumbed salt & pepper enoki mushrooms** with wakame salad, toasted sesame seeds, coriander & a light soy & rice wine dressing  
(gf),(df),(vegan) .... \$16.00
- karaage chicken**, fried japanese style with soy & ginger flavours, wasabi mayo & coriander (gf),(df) .... \$16.00
- mushroom paté** with house-made wholemeal sourdough crackers & baked bread  
(df),(vegan),(gf option) .... \$14.00
- houmous of the day**, house-made dip with our wholemeal sourdough crackers & baked bread (df),(gf option) .... \$14.00
- house-marinated mushrooms & cauliflower à la grecque**,  
(vegan),(gf) .... \$11.00
- triple-cooked hand-cut potato wedges** with your choice of house-made BBQ sauce or our tomato ketchup (gf),(vegan) .... \$11.00
- smoky hand-cut sweet potato crisps** with sesame salt & yoghurt  
(gf),(vegan option) .... \$11.00
- warm house-marinated kalamata olives** (vegan),(gf) .... \$9.00

### large plates

- mixed seafood niçoise salad**, scallops, mussels & prawns tossed in pesto with chat potatoes, boiled eggs, snow peas, green beans, cherry tomatoes, capsicum, carrot & our special french dressing  
(gf),(df),(vegan option-tofu) .... \$29.00
- house-smoked chicken garden salad** with a green peppercorn dressing & garlic croutons (gf/df option) .... \$24.00
- a middle eastern salad** of falafel, oak leaves, baby spinach, cucumber, tomato, spring onions, radish & cherry pickles with a tahini & herb dressing  
(vegan),(gf) .... \$23.00
- risotto** of asparagus, snow-peas, parmesan & mozzarella  
(vego),(gf),(vegan/df option) .... \$25.00
- seafood linguine**, prawns, mussels, scallops, green beans & peas in a prawn bisque (gf option) .... \$32.00
- duo of tomato linguine**, slow roasted tomatoes & onions tossed in a sundried tomato pesto, topped with pine nuts & parmesan cheese  
(vego),(gf/vegan options) .... \$25.00
- falafel burger** with marinated eggplant, tomato, spanish onions, haloumi, fresh rocket & tahini sauce on a toasted brioche bun  
(vego),(gf/vegan (tofu) options) .... \$24.00
- pulled beef burger**, beef brisket braised 18 hours, tossed in its red wine pan juices & topped with coleslaw, swiss cheese & house-made special bbq/mayo sauce (gf bun option) .... \$24.00
- moroccan lamb & chicken**, a traditional vegetable, lamb & chicken casserole with all the fragrance of north africa, served with couscous & harissa  
(df),(gf rice option) .... \$26.00
- cherry duck confit**, grilled duck-leg confit on smashed roasted potatoes, green beans, with a cherry red wine sauce (gf).... \$32.00