

WEEKEND LUNCH MENU*

**Saturdays and Sundays
from 12.00pm – 3.00pm**

*Our full ala carte menu is still available at lunch
(pre-booking recommended)



SALADS

bitter leaves and shaved fennel, seasonal greens, blood orange and goat cheese, prosciutto, honey and mustard dressing 19

panzanella salad with artisan burrata, heirloom cherry tomatoes, flame roasted red pepper, spanish onion, charred ciabatta, thyme and red wine vinaigrette 21

PASTA

chilled rigatoni pasta with salsa verde, sugar peas, house dehydrated cherry tomatoes, smoked paprika oil and toasted almonds 23

spaghettini with south australian pipis, sake and nori, charred spring onion, gremolata 25

sweet corn and ricotta tortellini with burnt butter and sage, walnuts and parmesan 25

SOMETHING MORE SUBSTANTIAL

nourish bowl with forbidden rice, charred greens, edamame, avocado, heirloom cherry tomatoes, harrisa roasted carrots, beetroot hummus, 63 degree egg 22

classic reuben sandwich on rye with corned beef, sauerkraut and house made pickles, gruyere and horseradish mayo 23

pan fried chicken medallion with mixed mushrooms and leek, black garlic aioli, soy glazed cashew, spinach pancake 26

seared atlantic salmon fillet, seasonal greens, goji berry and bonito coulis, black sesame crisp, caviar 28

SIDES

beer battered chips 8

wood fire roasted beetroot and cumin yoghurt 8

seasonal green vegetables with fresh herbs 8

Prices subject to change due to market prices of produce.

Please advise our staff if you have any food allergies, even if the foods you are allergic to do not appear in the list of ingredients of the meal you have chosen.

GF – Gluten Free, V – Vegetarian, DF – Dairy Free