

## **lunch menu**



bread, parmesan infused oil, apple balsamic vinegar

**\$8.0**

**2 Course \$33** (steak extra)

**3 Course \$38** (steak extra)

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soft shell crab, grilled artichoke, preserve lemon mayo, pickled fennel & almonds **gf, df**

grilled haloumi, roast & pickled peppers salsa, sour dough **v**

roast corn soup, tostadas, tomatillo salsa **v, gf, df**

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½ fried spitchcock, asian salad w. herbs, tomatoes & fried shallots **df**

sirloin minute steak, warm crushed potato salad, dressed greens **gf, df**  
(+\$10)

roast fish, fennel, cherry tomato pasta, parmesan oil **df**

grain bowl with labna, dukka, pickles, smoked eggplant, grilled artichoke **gf**

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brie, quince, lavosh

affogato – coffee, liqueur, house made ice cream

chocolate mousse profiteroles, cherry jam

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### **sides**

fries, rosemary and lemon salt, house tomato sauce

**\$10**

heirloom tomatoes, mozzarella, apple balsamic

**\$12**

cos hearts, blue cheese ranch, walnuts

**\$12**