

## — LUNCH MENU —

### **SALADS**

<b>BROCCOLI &amp; BARLEY</b>	<b>\$14</b>
feta, spanish onion, parsley, coriander, mint (v)	
<b>MACRO BOWL</b>	<b>\$16</b>
pickles, gem lettuce, Avo, lemon tahini dressing (vegan, gf)	
<b>KALE</b>	<b>\$16</b>
apple, almonds, pickled onion, avo, celery (vegan, gf)	
<b>PUMPKIN &amp; ZUCHINNI</b>	<b>\$14</b>
yellow squash, green beans, lemon silken tofu (v)	

### **FRESH PASTA**

<b>PAPARDELLE</b>	<b>\$22</b>
wagyu beef shin ragu, 24 month aged parmesan	
<b>FARFALLE</b>	<b>\$20</b>
smoked almond and celery leaf pesto, confit tomatoes (v)	

### **LOCAL DARLINGS**

<b>CHICKEN &amp; RICE</b>	<b>\$18</b>
Arborio rice, sugar snap peas, mint, house made chilli (gf)	
<b>THE BURGER</b>	<b>\$20</b>
180gm beef patty, gruyere, aioli, house pickles, fries	
<b>FRESH MARKET FISH</b>	<b>\$26</b>
yellow squash, green beans, lemon silken tofu dressing (gf)	
<b>SMOKED SALMON ON RYE</b>	<b>\$22</b>
cream cheese, spanish onion, capers, dill	
<b>STEAK FRITES (gf)</b>	<b>\$26</b>
wagyu flank, rosemary & garlic butter, watercress, fries	

### **SWEETS**

<b>TIRAMISU</b>	<b>\$12</b>
white chocolate mascarpone, booze soaked croissants, chocolate espresso sauce	
<b>CHOCOLATE FONDANT</b>	<b>\$14</b>