



Lunch Menu

Garlic and herb buttered hot ciabatta	7.0
Butternut squash soup with roasted garlic, cumin and grilled ciabatta	17.0 *
Creamy seafood chowder with grilled ciabatta	19.0
Chilli squid with tzatziki and hot chilli dipping sauce	16.0 gf
Pumpkin and scamorza salad with mixed nuts and tahini dressing	19.5 *
Beetroot carpaccio marinated in balsamic and lemon, crumbed mussels stuffed with ricotta cheese, coriander and mint salad	21.0
Green-lipped mussels with coconut, lemongrass, chilli and coriander	22.0 *
Market fish with fennel risotto, pickled vegetables and grissini	market price *
Lightly smoked Ora King Salmon with lemon herb crust, crushed pea, potato cake and cherry tomatoes	26.5 *
Free-range pork belly roulade with apple salad, house made relish, jus and fresh ciabatta	21.5
Cider tempura battered gurnard with fries, tartare and slaw	25.0 *
The Ultimate Beef Burger with portobello mushroom, fried onion rings, house made relish, fries and citrus aioli	25.0

sides

Garden salad with candied walnuts and mint dressing	7.0 gf
Fresh ciabatta with flavoured butter	7.5
Fries with citrus aioli	8.0 gf

desserts

Lemon posset with cassis sorbet and ginger snap	14.0 *
Zeppole with salted caramel sauce and vanilla bean ice cream	14.0
Vanilla bean brulee with white chocolate and berry coulis	14.0 *
Chocolate truffle	4.5 gf
Affogato	11.0

The breads mentioned on our menu are made in-house and all smoking is done on the premises. ^{with liqueur} 18.0
* Gluten Free option available on these dishes. Please advise your wait-staff if you have ANY dietary requirements.
While all care is taken, traces of gluten may still be present in 'gf' meals due to cooking method.