



LUNCH TAPAS/ ENTREE to share

11am-2.30pm Tuesday to Sunday

\$10 EACH

Bulgogi belly pork bao (2)

w/ a spicy Korean soy sauce,
pickled wongbok & minted apple gel

slow cooked meat balls(4)

w/ baby spinach, parmesan & fresh herbs

homemade chorizo tater tots(8) g/f

crispy potato gems w/
melted blue cheese & sour cream

charred cumin lamb tenderloins g/f

with tandoori apple & pumpkin yoghurt

Terry's crispy fried chicken d/f

w/ sweet potato thins & thai red curry aioli

satay duck spring rolls (4) d/f

w/ sweet chilli jam

salmon & potato croquettes (4) g/f

w/ spinach hollandaise cream

OR See our Blackboard Lunch Specials

ADD ON:

*Homemade Iced Lemon Tea/ Iced Orange & Cinnamon Latte for \$1 extra

*Homemade Lemonade for \$2 extra | *Sweet Potato Chips g/f d/f or Chips for \$2.50 extra

SIDES:

baby spinach, almonds & pumpkin salad g/f \$10
w/ honey & miso aioli

lemon, quinoa, kale & fennel salad g/f d/f \$10

roasted fennel & asparagus g/f \$10
with rosemary, parmesan & bacon

baby cos & spinach salad g/f d/f \$10
with chilli egg floss, toasted cashews & preserved lemon

wok charred Asian greens g/f d/f with kimchi aioli \$10

homemade G/F nut & grain bread w/ 3 dips \$12

homemade sour dough w/ garlic confit olive oil \$5

SOMETHING SWEET

creme brulee g/f \$12
w/ berries and vanilla ice cream

sizzling chocolate & almond brownie g/f \$12
w/ butterscotch ice cream, macadamia pralines and chocolate fudge sauce

ice cream crepe \$12
w/ toasted almonds and your choice of burnt butter orange sauce
or chocolate fudge sauce

rhubarb & cinnamon apple crumble \$12
w/ salt & chilli caramel cashew ice cream & hazelnut custard

Please advise us of your food allergy

CORKAGE \$3.5 PER PERSON | CAKEAGE \$3.5 PER PERSON

****Please aware that NO OUTSIDE FOOD/ DRINK ALLOWED**