



LUNCH MENU

saturday & sunday 12pm–3pm

COLD

east 33° sydney rock oysters ½ dozen | 36

with bonito mignonette [gf, df] | with cucumber, apple, yoghurt [gf]

beef tartare on roasted bone marrow [gfo, df] with fresh coriander and sourdough | 28
make it a main | 38

heirloom tomato and watermelon [vg, gf, df] confit lemon, basil, toasted pine nuts | 16

baba ghanoush [v, gfo] spiced passata, sour cream, parsley and sesame oil, flat bread | 22

hummus tahini [vg, gfo, df] confit cherry tomatoes, kalamata olives, aleppo peppers, flat bread | 20

char grilled peach & rocket salad [gf] pastrami, marinated goat cheese | 20

sourdough baguette & butter | 8

HOT

portobello mushroom burger [v] cheese, onion rings, watercress, plant-based chili mayo | 22

pulled pork burger [gfo] american cheese, coleslaw | 22

sautéed mussels [gfo] garlic, nduja, fresh parsley with toasted baguette | 28

flank steak mbs 2+ [gf, df] with house made persillade sauce | 35

grilled swordfish [gf, df] lemon myrtle marinated shallots and olives | 38

beer battered fish & chips tartare sauce, lemon | 28

roasted cauliflower steak [vg, gf, df] green pea mash, spicy caramel glaze, pickled radish | 27

SIDE

sautéed broccolini [vg, gf, df] lemon dressing, toasted hazelnuts | 15

crushed potatoes [v, gf] scallion, sour cream | 15

chips [vg] zesty aioli | 12

SWEET

apple tarte tatin butterscotch sauce, vanilla ice cream | 18

chocolate praline tart flourless chocolate cake, praline mousse | 18

vanilla panna cotta [gf] raspberry sauce, lemon balm | 18

grand marnier ricotta cheesecake blood orange jelly, butter shortbread base | 18

cheese plate two cheese selection, assorted crackers and accompaniments | 21

v – vegetarian | vg – vegan | df – dairy free | gf – gluten free | o – optional
please inform us of any allergies when placing orders

sunday surcharge of 10% and a public holiday surcharge of 12.5% | 10% service charge applies for groups of 10 or more