

Lunch menu 12:00-15:00

v- vegetarian, gf-gluten free, df-dairy free, vg-Vegan

Warmed mixed Olives	\$9.5
House made ciabatta with smoked butter and hazelnut dukkah	\$11.5
5 Coconut prawns with black rice and cucumber salsa, satay dipping sauce (df, gf)	\$28.5
Buffalo wings with celery slaw and blue cheese dipping sauce	\$24
Lemon and herb dusted local calamari with fattoush salad and harissa mayonnaise (gf)	\$20
Vietnamese beef salad with rice noodles, asian herbs, roasted peanuts, fried onions and house made nam jim dressing (df, gf)	\$34
Thala salad: Plantation coconut, black rice and avocado served with taro chips, green onion, lime and coconut dressing	\$25
Lime and pepper battered barramundi with salt and vinegar hand cut chips, kimchi salad and seven pepper mayonnaise	\$32
Chicken karaage burger, sesame bun, asian slaw & cos lettuce served with shoestring fries and siracha mayonnaise	\$28.5
Pretzel beef burger, sauerkraut, swiss cheese, dill pickles, dijon mustard served with shoe string fries	\$24
Pulled hoisin lamb bao buns, shredded cos lettuce, pickled radish and fried lotus root (df)	\$26
Yellow duck curry with sweet potato glass noodles, steamed bok choy, crispy noodles and bean sprout salad (df, gf)	\$21.5
Pan seared yellow fin tuna with pomegranate and blood orange glaze, pickled fennel salad, parmesan crumbed zucchini and chili pan grattato	\$33

Sides:

Garden salad: cherry tomatoes, red onion and cucumber with lemon and garlic dressing	\$8.8
shoe string fries with aioli	\$9.8
Steamed vegetables	\$9.8
Side of hand cut wedges with vinegar salt and harissa mayonnaise	\$9.8