



## Lunch

Midday – 2:30pm

v – vegetarian, vg – vegan, gf – gluten free, df – dairy free

Popcorn crocodile with cucumber, coconut and green paw paw salad, mango and chili dressing (GF,DF) \$21.5

Crumbed barramundi fillet with fennel salt, skin on fries, celeriac and caper remoulade, aioli and lime \$29.5

Grilled Tandoori chicken curry with ginger and sultana biriyani, mango raita and toasted cashew nuts (GF) \$23.5

Tiger prawn and lobster roll with shredded cos, chives, skin on fries and truffle mayonnaise (DF) \$23.5

250g Beef burger with onion jam, swiss cheese, seeded mustard mayonnaise served with onion rings and zucchini fries \$29.5

Soba noodle, cucumber and edamame bean salad with radish, green onions, toasted sesame avocado, ginger and lime dressing (DF,V,VG) \$23

Antipasto plate: selection of cured meats, cheeses, pickles, olives and dips served with grilled sour dough \$29.5

### **Sides...**

Skin on fries with fennel and juniper salt served with garlic aioli \$9

Celeriac remoulade with capers and mustard cress (GF, V) \$11

Garden salad with olive oil and vincotto (GF,DF,VG) \$11.5

Onion rings and zucchini fries with coriander chimichurri and black salt (DF,V) \$9

### **Desserts....**

Dark chocolate and white chocolate garden with vanilla balsamic strawberry's, streusel, strawberry waffle discs \$16.5

Lychee cheesecake, mango glaze with coconut textures \$14

Feijoa sorbet with olive oil cake, burnt Julatten honey yoghurt, olive oil snow (GF) \$14