

## LUNCH

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Hand stretched fougasse - soused onion, anchovy, red chimmichuri (DF)  
\$17

House prosciutto, fried bread, celery leaf labneh, clementine  
\$18

House marinated olives, bay, chilli, orange (GF, DF,V)  
\$12

House grilled sourdough focaccia, black olive tapenade, Pendel estate olive oil (DF)  
\$16

Rainforest honey seared tuna, coconut lime emulsion, edible leaves, crispy garlic (GF, DF)  
\$26.5

Shaved parma ham, celeriac remoulade, smoked hazelnuts, bread and butter pickle (GF, DF,CN)  
\$24.5

Crispy chicken rib, ginger vinegar, fermented chilli, crispy garlic, fried basil (GF,DF)  
\$22

Hervey bay scallop ceviche, bettel spice, avo, sweetcorn, bacon (DF)  
\$28

Tempura heirloom carrot custard, wakame crisp, golden oak oyster mushroom, puffed grains. (GF,VG)  
\$22

Beer battered local fish, fries, house tartare, mixed leaf salad  
\$34

Hot beef baguette, house mustard, aioli, pickles, gravy, fries  
\$28

## SIDES

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Chargrilled broccolini, toasted macadamia, green dressing (GF,VG,DF,CN) \$14

Truffle fries, black salt, aioli (GF, DF,V) \$11

Thala plantation salad, picked leaves, herbs and shaved coconut (GF, DF,V)  
\$10