



Lunch Set Menu

2 COURSES \$39PP | 3 COURSES \$49PP

Starter to Share

bread & dips

Entrée [choice of]

garlic bread sea salt focaccia

stirfried eggplant VG sweet tamarind dressing, coriander, crispy shallots

buttermilk fried chicken spicy Sriracha aioli, scallions

Main [choice of]

yakitore DF Japanese inspired marinated chicken & capsicum skewer,
dirty rice, coriander, sticky greens, sesame

fish & chips GFO tartare sauce, lemon wedge

moroccan spiced chickpea salad VGO GF mixed with curried baby ganoush,
Mediterranean vegetables, rocket & grilled halloumi

smashed avocado VGO or GFO fresh broad beans, garden peas & mint tossed
with feta, seeds, rocket, piled high on sourdough w eggs any way

3-course option also includes fries or salad to share

Dessert [choice of]

house made sticky fig pudding whiskey sauce, vanilla bean ice cream

chocolate & hazelnut cigar roasted cherries, hazelnut ice cream

cheeseboard your choice of brie, blue or cheddar
with fig jam & lavosh crackers