

Lunch

available from 1130 - 1430

light dishes to share /

bread / 4pp / v, vvo, gfo

toasted assorted breads, house tahini, extra virgin olive oil, balsamic reduction, house dukkah

freshly shucked oysters / available friday to sunday / 5ea / gf

served natural with fresh pomegranate & lime

cured salmon / 12

beetroot gravlax salmon, pumpkin purée, granola crisp, olive crumb, labneh, lemon balm

fish & prawn / 15

crumbed market fish, coconut prawns, rocket & fried caper salad, tartare

chicken wings / 16 / gf

five spice plum sauce, fried shallots, coriander, pink pepper

octopus & pork / 18 / gf

slow cooked beetroot octopus & roast pork, house tahini, charred corn salsa, olive crumb

pulled lamb / 20 / gf

pumpkin purée, sumac onion jam, coriander, mint & pomegranate salsa, dukkah spiced labneh

squid / 20 / gfo

pink pepper squid, cucumber, mint, coriander & beansprout salad, chilli nam jim dressing

cheese and charcuterie for two / 28 / vo, gfo

chefs choice of two meats and locally sourced cheeses with accompaniments

main /

chickpea falafels / 22 / v, vvo

house tahini, dukkah spiced labneh, tomato relish,
charred corn salsa, fried chickpeas, grilled cauliflower florets

market fish / mp / gfo

seared market fish, herb crumb, crispy smashed potato, rocket & salsa salad, fried capers, house tartare

beef burger / 24

house made beef patty on a seeded milk bun, grilled bacon, sumac onion jam, edam,
lettuce, pickled cucumber & spiced tomato relish, with a side of beer battered chips & aioli

chicken salad / 24 / gfo

tenderloins marinated in buttermilk & crumbed, fried chorizo,
roasted golden beetroot & dutch carrots, spinach & beansprout salad, avocado, fried chickpeas

ham / 23

smoked leg ham off the bone toasted sandwich on quinoa & soya loaf, edam, rocket,
dijon mustard, sumac onion jam, pickled cucumber with a side of beer battered chips & aioli

seafood basket / 34

with coconut prawns, crumbed market fish, salt & pepper squid & beer battered chips
with a lightly dressed garden salad on the side

sides /

chips / beer battered with aioli / side 5 / for two 10 / v

sweet potato chips / beer battered with chipotle aioli / side 6 / for two 12 / v

salad / lightly dressed garden salad / 10 / v, gf

desserts available, please see our staff for the dessert menu

we politely ask that there are no variations or substitutions with our dishes
for allergies or dietary requirements, please notify our waiters / we cater to all dietary requirements on request
v = vegetarian / vv = vegan / gf = gluten free / o = option is available on request