

Lunch

available from 1130 - 1430

light dishes to share /

bread / 5pp / vv, gfo

toasted rustic loaf, tahini, extra virgin olive oil, balsamic reduction, dukkah

oyster / available thursday to sunday / 4 / gf

sydney rock, freshly shucked to order, served natural with pomegranate & lime

chicken / 12

tenderloin soaked in buttermilk, crumbed & fried bites, chipotle aioli, dukkah spiced labneh

salmon / 12 / gfo

beetroot gravlax cured salmon, pomegranate, labneh, lemon balm, squid ink tuile

scallops / 15 / gf

three seared scallops, pumpkin purée, crispy prosciutto, lemon balm

prawn / 16 / gf

grilled local trawler king prawns, rocket & fried caper salsa salad, tartare

squid / 17 / gfo

onion herb salt & pink pepper squid, sumac aioli, coriander, lemon

pork / 19 / gf

roasted belly, house strawberry preserves, hot sopressa, apple & beansprout salsa, pickled eschallot

lamb / 25 / gf

slow braised shoulder, roasted chats, onion jam, edam cheese, dijon, pickled eschallot, dukkah spiced labneh, jus

octopus / 26 / gf

slow cooked beetroot octopus, chilli, ginger & garlic sautéed edamame beans, minted pea puree, lemon balm

cheese and charcuterie for two / 30 / vo, gfo

chefs choice of three meats and three cheeses, locally sourced, with accompaniments

main /

chickpea falafels / 23 / v, vvo

pumpkin purée, roasted cauliflower florets, tomato relish,
dukkah spiced labneh, fried chickpeas

market fish / mp / gfo

seared market fish, herb crumb, twice cooked chat potatoes,
rocket & salsa salad, fried capers, house tartare

beef burger / 25 / gfo

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

chicken salad / 24 / gfo

tenderloins soaked in buttermilk, crumbed & fried, roasted broccollini,
dukkah spiced labneh, spinach & beansprout salad, chipotle

fish & chips / 23

pale ale battered fresh market fish, hand cut chips,
house tartare, minted pea purée, onion herb salt

steak / 46 / gf

250g grass fed black angus scotch fillet served medium rare,
twice cooked chat potatoes, chipotle, ginger & garlic sautéed mixed greens, jus

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, vvo, 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