

## LUNCH

available from 12.00pm – 2.00pm

Green panzanella salad with Danish rye (v, df, vgn, h)	18.0
Cucumber, zucchini, peas, asparagus, basil & pine nut cream	
+ Chicken	+4.0
+ Smoked trout	+4.0

Artichoke & smoked salmon tartine (h)	24.0
Ricotta, caramelised onion, sorrel & poppy seeds	

Sesame noodles with salted duck egg (v, df)	29.0
fermented chilli, peanuts, spring onion, wood ear mushrooms	

Roast eggplant, chicory, fennel (df, v, h, gf, vgn)	29.0
Green beans, radish, baby baked potatoes & miso bagna cauda	

Roast chicken breast (h, df, gf)	29.0
Chickpeas, chilli, lemon oil & fresh herbs	

Greek Lamb rump (gf, h)	31.0
Lemon potatoes, labneh, salsa verde	

## DESSERTS

Chocolate flan (v)	12.0
Charred fig, candied quinoa & wattle seed	

Coconut & lime granita (v, h, gf, df, vgn)	12.0
Whipped coconut cream & fresh mango	

Tres leche (v, h, gf)	12.0
Milk cake, milk crumb, grilled peach, raspberry	

Selection of Australian cheese + accompaniments	16.0
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v=vegetarian vgn=vegan gf=gluten free df=dairy free h=halal \* gluten free on request