

Lunch

Salt & pepper squid w a sweet chilli & lime dipping sauce GF DF	22
Sardine fillets (Port Lincoln) confit in olive oil & garlic w roast tomato paste a fresh herb salad & chargrilled sourdough GFO DF	28
Spring bay Mussels w a white wine roast vegetable curly parsley sauce & chargrilled sourdough GFO DFO	29
Chargrilled scallops (Bass Strait) w crispy pork belly green mango roast peanuts fresh herbs & nam jim GF DF	33
Crisp silken tofu w miso roasted pumpkin a fresh herb salad yellow bean lemon & caramelized garlic DF	27
House made tagliatelle w blue swimmer crab king prawns white wine garlic chilli roast cherry tomatoes & basil	32
Chermoula lamb rump chargrilled w beetroot hummus roast eggplant pomegranate basil saffron yogurt & toasted seeds GF	31
Crispy duck salad w watermelon cucumber roasted cashews thai basil chilli jam dressing & lime GF DF	31
Pan roasted or chargrilled fish with (chips OR see fish sides) GF DF	34
Chargrilled wagyu rump (mb8+) w caponata rocket basil roast almonds & grana padano GF DFO	32
chips 8 green salad 8 green papaya salad 8 sourdough w olive oil 6 chargrilled garlic bread 7	

GF= gluten free DF= dairy free GFO=gluten free option DFO=dairy free option
10% Surcharge on Sunday & Public holidays. Up to 1.5% surcharge on Credit Cards.