

L U N C H [F R O M 1 2] :

Salt & Pepper Squid /26

w. avo puree, apple & fennel remoulade, lime & coriander mayo

Chargrilled Prawns /32

w. chorizo, spiced cous cous pilaf, avocado & tomato salsa, confit chilli, garlic & lemon

Braised Beef Cheek /34

w. pomme purée, burnt cauliflower, forest mushrooms & red wine jus

Grilled Eggplant /21

w. pomegranate & roquette salad, labneh, haloumi & crispy chickpeas

Fish & Chips /28

Herb crumbed snapper, beer battered fries, gribiche, iceberg, herbs, mustard vinaigrette

Pork Loin /32

w. braised pickled purple cabbage, sautéed broccoli, toasted almond & chimichurri

Chicken Maryland /28

Pan-fried w corn puree, blackened corn, charred leek, crispy kale

Pan-fried Barra /32

w ruby grapefruit, pomegranate, shaved fennel salad, gremolata, saffron cream

EXTRAS

Chips w. aioli /7

Chargrilled sourdough w. balsamic reduction and olive oil /9