

LUNCH MENU

available from midday to 3

STARTERS or SHARE

- trio of nibbles | pork scratchings, roasted nuts, mixed olives | **10**
- skinny fries for two | onion salt, aioli | **8**
- toasted sourdough | rosemary & garlic hummus, extra virgin olive oil & balsamic, butter | **12**
- pink pepper squid | lime aioli | **10 (six) | 15 (nine)**
- five spice chicken wings | daikon salad, garlic flakes, pink peppercorns | **12**
- roast pumpkin & red onion | cashew caramel, rocket | **12**

LUNCH

- poached prawn & pumpkin salad | pickled, roasted & puréed pumpkin, tomato, crispy quinoa | **14**
- suite chicken salad | parma wrapped chicken, cave aged cheddar, garden salad | **14**
- salmon nicoise salad | house cured salmon, rocket, beans, potato, tomato, olives, crostini, egg | **14**
- pulled lamb wrap | tortilla, mediterranean vegetables, rosemary & garlic hummus | **14**
- housemade beef burger | tomato relish, edam, pickled cucumber, lettuce, tomato | **15**
- confit duck pancakes | rolled in cucumber & hoisin sauce | **18**

SIDES

- skinny fries for one | onion salt | **3**
- tomato, basil & mozzarella salad | balsamic glaze | **6**
- edamame | garlic, chilli, ginger | **6**
- rocket & parmesan salad | balsamic glaze | **6**
- sweet potato wedges | chipotle | **7**

BOARDS

- chef's cheeseboard for two | **25**
3 cheeses, apple & pear chutney, quince paste, roasted nuts, celery, toasted sourdough
- charcuterie | **25**
truffled sopressa, smoked pancetta, jamon, piccalilli, apple & pear chutney, toasted sourdough

DESSERT

- house made banana bread | berry compote, chantilly cream | **8**
- textures of chocolate | light & dark mousse, fresh & frozen orange | **13**
- the jar | banoffee, peanuts, walnuts, brandy snap | **13**
- lemon meringue pie | deconstructed | **13**

*we kindly ask that there are no variations or substitutions with our dishes
for dietary requirements, please see our waiters*