## lunch

cheese on toast cheddar and parmesan served with home made relish on grilled ciabatta	\$10.50
bruschetta (choose from three) ricotta, pear, blue cheese and honey flat feild mushroom with feta & tomato salsa grilled tomato, feta and basil pesto with balsamic, olive oil & fresh basil	\$14.00
chicken liver pate roasted garlic, red onion jam and grilled ciabatta	\$13.50
haloumi and basil cous cous salad israeli cous cous, haloumi and rocket served with tomato salsa and toasted almonds	\$16.00
chicken salad lemon & thyme grilled chicken served with mesculin, cherry tomatoes, avocado, crispy bacon and croutons	\$18.00
<b>tuna salad</b> tuna with olives, artichokes, capers, egg and green beans	\$17.00
lamb salad braised lamb and mesculin with roast potatoes cherry tomatoes , and a mint vinaigrette	\$18.00
<b>zucchini, haloumi &amp; sweet corn fritterts</b> served with pineapple salsa, aoli & salad greens	\$17.00
penne (choose from two) feta, basil & capers with spinach & marinated artichoke. creamy chicken with bacon mushroom, roast garlic & parmesan	\$19.00
ravioli hand made ravioli of duck, shitake mushroom and proscuitto with gingered spinach and oriental hoisin glaze	\$21.50
scotch fillet open sandwich served on grilled ciabatta with cheddar, tomato, avocado, aoli and red onion jam	\$20.50

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