

Brunch / Lunch

Turkish Garlic Bread \$10

Garlic & Olive Turkish Pide, Parmesan Cheese, Fresh Parsley Pesto

Local Volare Sourdough \$10 (GF)

Smoked Butter, Extra Virgin Olive Oil, Balsamic

Smoked Salmon Bruschetta \$ 15

Sourdough, Smoked Salmon, Goat's Cheese, Avocado, Pickled Red Onion

Summer Minestrone \$15 (V)

Summer Vegetables, Pasta, Pesto, Sourdough

Diamond Shell Clams \$18 (GF)

Cherry Tomato, Garlic, Anchovy, Sourdough

Caesar Salad \$20 (GF)

Chicken, Pancetta, Cos, White Anchovies, Caesar Dressing & Slow Cooked Egg

Risotto Primavera \$26 (GF)

Fennel, Courgette, Pea, Lemon, Goats Cheese

Tagliatelle Pasta \$27

Homemade Pasta with your choice of Mushroom and Truffle or Pork and Fennel Sausage Ragu

Char-Grilled Skirt Steak \$24

Sundried Tomatoes, Feta, Crispy Potatoes – Scallion Sour Cream (Served Medium Rare)

Coriander Chicken \$22 (GF)

Grilled Chicken Breast, Pickled Cucumber & Onion Salad, Coriander & Mint Sauce

*Market Fish \$26 (GF)

Roast Potatoes, Asparagus-Salsa Verde

Lamb Curry \$24 (GF)

Spiced Lamb & Chickpea Curry, Turmeric Infused Rice, Garlic Pita, Tzatziki

Waldorf Salad \$26 (GF)

Duck Breast, Celeriac Apple, Cherry, Candied Walnut

*Our waiting staff will advise you on today's specials.

(GF) Gluten Free (V

(V) Vegetarian