



MON - SUN 12pm - 2pm

## LUNCH

### SALADS & BOWLS

MARKET BOWL (V, GF, DF) \$20  
broccoli, miso mushrooms, turmeric hummus, avocado, pickled carrot, kale, brown rice, white sesame & lime dressing + bacon \$5

MEXICAN BEAN BOWL (V, GFO) \$20  
spiced beans, brown rice, cheese, smashed avo & sour cream served with crispy tortilla chips + bacon \$5

STICKY SOY CALAMARI \$23  
market greens, cucumber, tomato & crispy shallots w/ lime olive oil vinaigrette

PEAR, PARMESAN & PROSCIUTTO \$19  
pear, parmesan, prosciutto on a bed of rocket & radicchio w/ citrus vinaigrette

ROAST VEG & HALOUMI (GF, V) \$20  
pumpkin, baby beets, radicchio, baby cos, rocket, honey apple vinaigrette + chicken \$5

SALMON POKE BOWL (GFO, DF) \$23  
sashimi salmon, wakame, nashi pear, brown rice, avocado, edamame, cucumber, slaw, wasabi ponzu

### SIDES

bacon / avocado / mushrooms / halloumi / gems \$5.5  
bowl of fries / gems / sweet potato fries \$8

### HAND HELD

CLASSIC CHEESEBURGER (GFO) \$23  
american cheese, onion, pickle, mustard & burger sauce served w/ fries + bacon \$3 / + cheese +1

CRISPY CHICKEN BURGER \$23  
chipotle slaw, aioli & shredded lettuce served w/ fries + bacon \$3 / + cheese \$1

LAMB WRAP \$21  
slow cooked lamb shoulder, rocket, tomato, chipotle slaw & tzatziki on a spinach wrap served w/ fries

VEGO BURRITO (V) \$17  
spiced beans, scrambled egg, brown rice, cheese, smashed avo & sour cream

MUSHROOM BREKKY TACOS (V) \$18  
trio of sauteed mushrooms, avocado, pickled onion in 3 flour tortillas w/ creme fraiche coriander dressing

FAMOUS BREKKY WRAP \$17  
scrambled eggs, bacon, aioli, potato gems, cheese, spinach & relish + a side of extra aioli & housemade hot sauce

THE TOASTIE (GFO) \$13  
leg ham, provolone cheese & tomato on country white

### KIDS \$13

SPAGHETTI BOLOGNESE  
CHEESEBURGER & FRIES  
SCHNITZEL & FRIES

## PASTA BAR

### STEP 1: select your pasta

SPAGHETTI  
PENNE  
PAPPARDELLE  
GNOCCHI  
HERB FETTUCCINI  
SQUID INK FETTUCCINI  
GLUTEN FREE LINGUINI

### STEP 2: select your sauce

SUGO \$20  
tomato & basil

AMATRICIANA \$22  
sugo w/ bacon & onion

BOSCAIOLA \$22  
bacon, mushroom, shallots & cream

PESTO \$22  
basil, parmesan, pine nuts & cream

RAGU \$24  
pork shoulder & beef rib in rich sugo

ARRABIATA \$20  
sugo w/ chili

BOLOGNESE \$22  
rich & traditional

CARBONARA \$22  
bacon, egg, parmesan & cream

MUSHROOM \$24  
porcini & button mushrooms, leek & cream

PORK & VEAL MEATBALL \$26  
rich tomato

CHICKEN & LEEK MEATBALL \$26  
mushroom & cream

MARINARA \$30  
prawn, black mussel, squid in garlic chili sugo

### STEP 3: something extra

spinach \$3.5  
mushroom / bacon \$4.5  
grilled chicken \$6  
prawn \$7

## FANCY A TIPPLE

Check out our drinks menu

TAKE A PEEK FOR SPECIALS & EVENTS



(V) vegetarian (VO) vegetarian option (GF) gluten free (GFO) gluten-free option (DF) dairy free  
all pastas are made fresh with no preservatives or additives. not all ingredients are listed.

please advise staff of dietary requirements before ordering.

10% surcharge on all public holidays and sundays.