

LUNCH MENU

\$15

ANGUS BEEF BURGER, MEDIUM RARE, BRIOCHE, BACON, PICKLES,
CHEESE, LETTUCE, TOMATO, SPECIAL SAUCE, HAND CUT CHIPS

BEETROOT RICE PATTY, VEGAN BRIOCHE, KOREAN CUCUMBER SALAD,
TOMATO, LETTUCE, KEWPIE MAYO, HAND CUT CHIPS

CARAMELISED ROOT VEGETABLE SALAD, QUINOA, PEARL BARLEY, KALE,
TOASTED SEEDS, WHIPPED GOATS CURD, MAPLE CIDER VINAIGRETTE

\$20

200G O'CONNORS SIRLOIN, DIJON,
TWICE COOKED CHIPS, RED WINE JUS

SUSTAINABLE MARKET FISH, SAUTEED GREEN BEANS,
CAPERS, BURNT ALMOND BUTTER

ORECCHIETTE, BRAISED OX TAIL, CRUSHED OLIVES,
LEMON, PARMESAN, CHARRED SOURDOUGH

\$7

SIDES

HAND CUT CHIPS (V)

BABY LEAF SALAD, RADISH, SHERRY VINAIGRETTE (V)

BROCCOLINI, SOY & GINGER GLAZE, WASABI SESAME, GARLIC CHIPS (V)

ONION RINGS, SRIRACHA MAYO



ALL MEALS SERVED WITH A COMPLIMENTARY POT OF COOPERS BEER,
GOLDEN AXE CIDER OR SOFT DRINK