LUNCH MENU | 1130AM - 230PM

Green goddess salad, seasonal lettuce, hummus, goat's cheese, capsicum, olives, cucumber, sprouted beans, sesame, dill, seeds, green goddess dressing (V GF VEO)	25.4
add poached chicken or zucchini & corn fritters	6.9
Classic beef burger with Riva sauce, swiss cheese, crisp lettuce, sliced tomato & crunchy chips	27.0
House cured gravalax (a), toasted New York rye, whipped cream cheese, pickled shallots, capers, cucumber & herb salad	31.0
Poached chicken Caesar salad, sourdough crisps, soft-boiled free-range egg & crispy prosciutto	26.5
Roast pumpkin, stracciatella, pistachio dukkah, hot honey, crispy chickpeas & toasted sourdough (VEO)	25.7
Beer-battered fish (m) & chips with homemade tartare sauce, shaved fennel & white cabbage slaw	28.9
Pan roasted market fish (a) of the day with sauce Romesco, sautéed kifpler potatoes & leafy greens	36.9
King prawn & asparagus mafaldine pasta with cream du vin, parsley & dill	34.9
Panko crumbed free-range chicken schnitzel with eschalot & celeriac puree, garlic & sage butter, kohlrabi & cabbage slaw	28.9
Sweetcorn & zucchini fritters with cucumber & lemon yoghurt, poached free-range egg, avocado, leafy fennel salad & tomato chilli jam (V)	25.0

KIDS LUNCH MENU (for under 12 year olds)

14.9

Australian beef cheeseburger
Homemade pomodoro rigatoni (V)
Buttermilk fried chicken pieces with mayonnaise
Battered fish & chips with tartare sauce

(All kids' meals served with chips & veggie sticks)

Please advise staff if you have a food allergy | Gluten free bread is available
GF - gluten free V - vegetarian VE - vegan VEO - vegan alternative available
seafood labelling: (a) Australian (i) imported (m) mixed

Weekend surcharge 10% | Public holiday surcharge 20%