

BOTTOMLESS LUNCH

\$65 PER PERSON, ENJOYED OVER TWO HOURS



STARTER

Warmed Olives (GFO, VG)

House marinated mixed olives with citrus, spice & Cabatta

CHOOSE A DISH

Fried Calamari

w Wakame, Pickled Chilli, Sesame, Green Nahm Jim Dressing

Reuben Sandwich

Shaved beef, aged cheddar cheese, & pickles, toasted on malt seeded sourdough

Avo Toast (GFO, V)

Smashed avocado on sourdough with marinated feta, slow roasted tomatoes, lemon-infused olive oil, dukkha

Meatballs

House meatballs in sugo w parmesan, dukkah, & grilled ciabatta

Chicken Salad (GF)

Smoked chicken, avocado, pickled onion, cos lettuce, rocket, toasted seeds, marinated feta, honey vinaigrette

Vodka Pasta (V)

Orecchiette, house Napoli sauce, 50ml vodka, parmesan, & sourdough pangrattato

Vegan Curry (VG, GF)

Seasonal vegetable curry w saffron infused brown rice

Eggplant Milanese (V)

Fried, crumbed eggplant topped w tomato sugo, confit cherry tomatoes, mozzarella, & basil on smashed potatoes

v : vegetarian, gf: gluten free, gfo: gluten free option, vg: vegan

DRINKS

Prosecco

Mimosa - Prosecco & Orange Juice

Peach Bellini - Peach Schnapps & Prosecco

House Wines

House Beers - 4 Pine Japanese Lager /

Great Northern Super Crisp

Spritz - Aperol / Limoncello / Elder flower

Prosecco & Soda



We'll keep the drinks flowing,
but you can't be double parked