



# lunch

12:15-2pm  
2 courses for \$35

## our warming lunch menu

**soup platter of the day** – served with sourdough bread, crackers and a variety of accompaniments. \$26

**hot smoked salmon salad** – toasted walnuts, seasonal vegetables – mesclun, with a horse radish dressing served with home-made sourdough bread \$26

**halloumi salad** – warm halloumi cheese, beetroot, orange, mesclun salad with maple dressing served with home-made sourdough bread \$26

**homemade sourdough flat breads and salad** – \$28  
choose one of the following:

**lamb** – herb marinated lamb backstrap, cherry tomatoes, cucumber, red onion, mint yoghurt dressing and homemade bbq sauce.

**water** – hot smoked salmon, shrimp, garlic confit, sun dried tomatoes, pickled peppers, fresh basil.

**vegan** - garlic confit, fresh tomatoes, mushroom, zucchini, spinach and green goddess dressing.

## dessert

**brownie** with vanilla coconut yoghurt and berry compote

**carrot cake** with plain yoghurt

\*GF or vegan available, please ask your waiter for today's option!

