



## lunch

available from 12:30 - 2pm

one course for \$28

two courses for \$35

### soup of the day\* [vg,df]

vegan, gluten free soup option served with toasted bread, with your choice of small kimchi toast or small salad

### kimchi cheese toast\* [v]

mixed green salad, red cabbage, toasted seeds, pickled cucumber, house-made kimchi, sourdough bread, and cheese.

### ancient grain warm salad [vg,df]

green salad served with sundried tomatoes, toasted seeds, dukkha, crispy kale, and a mixture of ancient grains and quinoa.

### choice of:

grilled halloumi with mustard dressing [v,gf]

grilled marinated tofu with mustard dressing [vg,gf,df]

hot smoked salmon pieces with lemon dressing [df,gf]

chicken with black garlic dressing [df,gf]

\*gf / df available, please ask your waiter

## dessert

### ultimate brownie blondie [v,gf]

served with yoghurt

### layered banoffee [vg,df,gf]

served with coconut cream and almond base

our small team work hard to make our set menu amazing so changes to dishes are not always available

v = vegetarian | vg = vegan | df = dairy free | gf = gluten free

\*Please advise the waiting team if you have any allergies.