



Lunch

available from 12:30 - 2pm
one course for \$28
two courses for \$35

vegan health bowl [vg,df]

beluga lentils, toasted ancient grains, mixed salad and vegetables, hummus with black garlic dressing

kimchi toastie* [v,]

house made kimchi, sourdough bread, mixed salad with toasted seeds, gf option available

slow cooked beef brisket open tortilla [gf,df]

mixed salad, avocado, jalapeño peppers, pickled red onions, sunflower cream, spinach tortilla

warm hot smoked salmon salad [gf,df]

mixed salad, capers and toasted pine nuts, drizzled with orange and lemon dressing, topped with sprouts and Maruia dukkah, served with a piece of sourdough bread, gf option available.

haloumi salad [vg,gf,df]

mixed salad, kale, cabbage, carrot, toasted chickpeas, micro greens with a mustard dressing, served with a piece of sourdough bread, gf option available.

marinated tofu or chicken noodle bowl

ribbon carrot, shredded red cabbage, edamame, spinach, rice noodles with an asian dressing

*gf /df available, please ask your waiter

dessert

ultimate brownie blondie [v,gf]

served with yoghurt

raw banoffee [vg,df,gf]

served with date caramel coconut yoghurt 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.