



## Lunch

available from 12:30 - 2pm

**one course for**

**\$28**

**two courses for**

**\$35**

kimchi toastie\* [vg,gf,df] options

house made kimchi, sourdough bread, mixed salad with toasted seeds, gf option available, can be made vegan with vegan cheese

slow cooked beef cheek open tortilla [gf,df]

mixed salad, pineapple salsa, pickled red onions, romesco sauce, on a 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 [v,gf,df]

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

tofu salad [vg,gf,df]

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

marinated tofu bowl [vg,gf,df]

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

\*gf /df available, please ask your waiter

## dessert

almond flourless chocolate cake = [v,gf]

served with orange cream

lemon bliss ball [vg,df,gf]

served with coconut yoghurt and fruit

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

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

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

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