

## LUNCH

Chef: Tommy Young

Warm house bread, basil butter & tomato jam	5
Spiced duck rilette, ciabatta , carrot jam, pickled cucumber	12
Salad of mixed leaves, nashi pear, mandarin, roasted walnuts, Persian feta and yuzu dressing	15
Sashimi of the day, wakame salad, pickled Japanese vegetables, soy & wasabi	19
Polenta dusted calamari, pickled beetroot, baked haloumi, roquette & rouille	18
Hand picked crab linguini, chilli, preserved lemon, fine herbs, shellfish oil	22
Battered or grilled reef fish, tomato & cucumber salad, shallot vinegar, caper & dill mayo and fries	22
Deep fried whole baby barramundi, wrapped in banana leaf, chilli plum sauce, steamed rice, herb salad	38
Sirloin steak sandwich, horseradish mayo, roasted tomatoes, onion and fries	18
Chilled tiger prawns, yabbies, bugs, diamond clams, mussels, wholemeal bread loaf, spiced cocktail sauce, pickled cucumber	24

### SIDES ALL \$8 EACH

Butter whipped mashed potatoes	Dressed local salad leaves
Broccolini with toasted almonds	Asparagus with lemon butter
Shoestring fries	Duck fat roasted potatoes

All prices include GST. 2% surcharge applies to American Express card payments.  
Vegetarian & children's menus available on request. Please inform staff of any food allergies