

LUNCH

Garlic and thyme bread Truffle Manchego ^V	14
Homemade smoked trout dip Laver, olive oil crisp bread ^{GFO A}	18
Smoked salmon bagel Avocado, herb cream cheese, spinach ^I	21
Fried calamari Aleppo chilli and sumac salt, roast garlic aioli ^{GF DF I}	28
Linguine Genovese Ricotta, pesto, green bean, roast cherry tomato, Parmesan ^V	34
Chargrilled chicken scallopini Sautéed greens and garlic butter ^{GF}	26
Lightly battered local fish Skin on fries, caper and dill mayonnaise ^{DF A}	36
Steak frites Butcher's cut steak, fries, café de Paris butter ^{GF}	39
Pearl couscous salad Date, tomato, cucumber, pepitas, baby cos, sesame ^{VGN}	26
Add chicken	+5
Add egg	+4
Grilled Spring vegetable salad Asparagus, eggplant, piquillo peppers, frisée, anchovy vinaigrette ^{GF DF}	26
Add chicken	+5
Add egg	+4

SIDES

Roast spiced carrots Burnt butter and sage ^{GF V}	16
Skin on fries Smoked chicken salt, rosemary, aioli ^{GF DF V}	16
Shaved savoy cabbage Walnuts, Parmesan, chardonnay vinaigrette ^{GF V}	16

DESSERTS

Apple and rhubarb granita Panna cotta, candied oats ^{GFO VGN}	16
Rich chocolate terrine Cream, orange pistachio praline ^{GF}	17