

Lunch Menu 12pm to 5pm

To Start

- Coriole marinated olives; kalamata, verdale, koroneiki and leccino **gf, df, vg** \$8
- Toranga almonds lightly toasted and smoked with our house spices **gf, df, vg** \$8

Mains

- Charcuterie Plate; selection of locally made small goods | vegetable escabeche | tomato jam | crackers **df, gfo** \$38
- Wagyu or falafel burger | Hahndorf bacon | Monterey Jack cheese | oak lettuce brioche bun | fries **dfo, gfo,vg** \$32
- Chicken or eggplant karaage Japanese sandwich | chiffonade lettuce | kimchi mayonnaise | togarashi spice | fries **dfo, gfo,v** \$28
- Duck & Brassica ragout | orecchiette pasta | broccoli | peppers **dfo, gfo, vg opt** \$30
- Chicken or tofu cold noodle salad | egg noodles | carrot | spring onion | roasted peanuts | sesame | shallots | soy and oyster dressing **df, vg** \$29
- Housemade chickpea falafels | mixed leaf | cherry tomato | pickled sliced shallots | buttermilk dressing **df, gf, vg** \$28

Sides

- Fries | Mitani Family spiced salt | herb aioli **df,vg** \$15

Desserts

- Scoop of Ice cream (chocolate or vanilla) **gf, v** \$6
- Frozen blueberry and macadamia cheesecake | blueberry compote | caramelised white chocolate **gf, v** \$18
- South Australia Artisan local cheeses | selection of condiments | fruits | crackers **gfo, v**
2 \$25 | 3 \$34 | 4 \$42

Please inform our team about any allergies at time of order.