



LUNCH MENU

11:45AM - 2:30PM MON-THU | 12PM - 2:30PM FRI-SUN

STARTERS & SHARE PLATES

Bread & Dip * (V) Warm ciabatta served w/ pumpkin hummus dip **15**

Duck Pâté * w/ blueberry jam, cornichons and toasted ciabatta 15

Halloumi (V) (GF) Char-grilled halloumi **12**

Olives (V) (GF) Warm assorted olives **9**

Baked Camembert * (V) w/ blueberry jam, cornichons and lavosh **16**

MAINS

Soup of the Day 16

(see wait staff)

Balinese Pork Salad (GF) 23

Slow-cooked pork belly w/ green beans, peanuts, cherry tomatoes, onion and chilli relish

Nasi Goreng (V Option) 23

Fried rice w/ chicken, zucchini and red capsicum topped w/ fried egg, dried shallots and side of sambal

Punjabi Goat Curry * 24

North Indian style goat curry w/ potato, rice and mango tamarind pickle served w/ roti

Black Rice Jambalaya (GF) 27

Cajun-inspired black rice pot w/ chicken, chorizo, sweet peppers and tomatoes

Pastitsio (Greek Pasta Bake) 25

Penne, beef mince, halloumi and béchamel sauce served w/ Greek salad

Jamaican Jerk Chicken Skewer (GF) 24

Spiced jerk chicken skewer served w/ kidney bean & sweet corn salad and charred lime

Grilled Sea Perch (GF) 27

Fresh sea perch served w/ ratatouille and burnt butter & caper sauce

[Maximum 3-way split bill] (v) - vegetarian (gf) - gluten free *GF option available

'World Inspired Food'



LUNCH BEVERAGES

BEERS & CIDER

Cascade Premium Light, Light Lager, TAS	7
Cooper's, Mild Ale, SA	7.5
Peroni Nasstro Azzuro/Leggera, Lager, Italy	8
Asahi, Lager, Japan	8.5
Burleigh Brewing Co, Tropical Pale Ale, QLD	9
Monteith's RIPA, Red IPA, NZ	9
Stone & Wood, Pacific Ale, NSW	9.5
Little Creatures, IPA, WA	9.5
Pilsner Urquell, Pilsner, Czech Republic	8.5
Hoegaarden, Weis Bier, Belgium	9
Sidewood, Apple or Pear Cider, SA	8.5

NON-ALCOHOLIC

Antipodes Sparkling Water 500ml	6	1l	8.5
Soft Drinks (Coke, Coke Zero, Lemonade)			4.5
Strangelove Organic Ginger Beer			6
Lemon, Lime & Bitters			6
Passionfruit Elixir			8
Passionfruit coconut water, fresh lime and lemon sorbet			
Orange, Apple or Pineapple Juice			5
Tea or Coffee			4

(See wait staff for full beverage list)

WINES

Sparkling

Jansz Premium Cuvee	
Corte del Pozzo, Organic Prosecco 2016	
Champagne Palmer Brut Reserve	
Christobel's, Moscato 2017	

Rosé

83 Rosé 2017 Cotes de Provence	
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White

Terroir, Sauvignon Blanc 2017	
Sidewood, Sauvignon Blanc 2017	
Ingram Road, Chardonnay 2016	
Jim Barry 'The Lodge Hill', Riesling, 2017	
Canal Grando, Pinot Grigio 2016	

Red

Sidewood Pinot Noir 2016	
Chalk Hill 'Luna', Shiraz 2016	
Pitchfork, Cabernet Merlot 2015	
Running with Bulls, Tempranillo 2016	
Alamos, Malbec 2016	

CHAMPAGNE



GLASS BOTTLE

Piper's River, TAS	12.5	58
Veneto, Italy	10	46
Reims, France		120
South Australia	8	35
Provence, France	10	45
Marlborough, NZ	8.5	36
Adelaide Hills, SA		46
Yarra Valley, VIC	9.5	43
Clare Valley, SA		49
Veneto, Italy	9	39
Adelaide Hills, SA	11	49
McLaren Vale, SA	9	39
Margaret River, WA	8.5	37
Barossa, SA		46
Mendoza, Argentina		44