

LIGHT SNACKS

OLIVES

Marinated in citrus, rosemary & garlic

9

PROVENÇAL FRIES

w/ black garlic aioli

12

BAKED RYE BAGUETTE

w/ cultured miso butter, Olea Estate extra virgin olive oil

12

DUMPLINGS

Please ask for today's selection

Served with ponzu soy sauce & chili oil

14

CHARCUTERIE BOARD

Assortment of cured meats, citrus & fennel olives, toast

28

SOUP

SUMMER PUMPKIN & COCONUT SOUP

w/ fresh chili, lemongrass & bread roll

18

SALAD

CAESAR SALAD (GF, DF)

Romaine, crispy kale, parmesan croutons, bacon lardons, poached egg, grilled chicken tenders & crispy anchovies

20

GARDEN SALAD (GF, DF, VE)

Mixed greens, tomatoes, cucumber, radish, avocado, toasted seeds
w/ raspberry vinaigrette

16

MAIN MEAL

FISH & CHIPS (GF, DF)

Cider battered fish, shoestring fries & tartare sauce

28

CLUB SANDWICH

Grilled chicken, fried egg, bacon, tomato, cheddar, mayonnaise, shoestring fries

26

GRILLED SIRLOIN (GF)

w/ grilled broccoli, béarnaise sauce

34

PARISIAN GNOCCHI (V)

Oyster mushroom, lemon brown butter sauce, grilled sweetcorn, broad beans & parmesan

26

BEEF SLIDERS

Lettuce, tomato, beetroot relish

15

DESSERT

PETITS FOURS

Mini macarons, crème brûlée, mille-feuille, profiteroles, chocolates

21

CHOCOLATE BROWNIE

Warm chocolate sauce & hokey pokey ice cream

14

ICE CREAM & SORBET SELECTION

House-churned ice creams & sorbets, cacao tuile

14

CHEESE SELECTION

50g Chef selection served with quince jelly, fresh fruits, fig chutney & crackers

22

Please advise our team of any dietary requirements.