

Monday-Friday
12-3pm | \$35pp

BRING ME LUNCH

ENTREES | INDIVIDUAL CHOICE

WHITE BEAN DIP (V, VG, GFO, DF)

lemon, dill, extra virgin olive oil

HALOUMI CHEESE (V, GF)

heirloom tomato, micro basil, artisan honey dressing

THE WINERY SAUSAGE ROLL

veal and chorizo, tomato & pear chutney

SALT & PEPPER CALAMARI

rocket, aioli

MAINS | INDIVIDUAL CHOICE

PASTA ALLA NORMA (V, GFO)

Spaghetti, fried eggplant, basil, tomato, chilli, garlic, baby burrata

BEEF CHEEK RAGU (GFO, DFO)

calamarata, cavolo nero, field mushroom, pancetta, parmigiano

ROAST PUMPKIN (V, VG, GF,DF)

purple congo, vegan feta, rocket, pickled onion, smoked paprika vinaigrette (contains nuts)

ANGUS BEEF BURGER (GFO)

vintage cheddar, truffle aioli, oak lettuce, onion, tomato, milk bun

Add maple bacon +5.0

ON THE SIDE | TO SHARE

FRIES (V, VGO, DF)

aioli

DRESSED MIX LEAVES (V, VG, GF, DF)

heirloom tomato, house dressing

All card transactions incur a service fee: VISA 0.9%, Mastercard 1.1%, American Express 1.3% A surcharge of 10% applies on Sundays & 15% on Public Holidays

DF = DAIRY FREE | GF = GLUTEN FREE

V = VEGETARIAN VG = VEGAN | O = OPTION

