

LUNCH MENU

GREEN

SNACKS

WOODFIRED BREAD for two 6

+ TAPANADE (VE) 4

+ TARAMASALATA 5

+ STRACCIATELLA, capers, green olives, herbs (V, GF) 6

+ WHITE ANCHOVIES, confit lemon, basil 8

+ CULATELLO HAM, pecora dairy cheese 8

SMALL PLATES

OYSTERS, mignonette (V, GF) MP

CLARENCE RIVER SCHOOL PRAWNS, espelette pepper, aioli (GF, DF) 14

ASPARAGUS, burrata, mint, preserved lemon (VE, GF) 22

MORETON BAY BUGS SALAD, citrus, fennel (DF, GF) 29

WILD KINGFISH CRUDO, labneh, cucumber, dill, finger lime (GF) 21

SALADS

YELLOW FIN TUNA nicoise salad (DF, GF) 19

PRAWN SALAD, rocket, avocado, snow peas, lemon (GF) 22

MAINS

SEMOLINA GNOCCHI, broccoli rabe, pine nuts, preserved lemon, mint (V) 26

FISH SANDWICH, crumbed whiting, rocket, herbs, roast capsicum, salsa verde 19

WILD BARRAMUNDI steak frites, tarragon butter (GF) 32

GRILLED SPATCHCOCK, sauteed greens, rosemary (GF, DF) 33

MINUTE STEAK FRITES, brooklyn valley mbs 3+(DF, GF) 28

WOODFIRED WHOLE FISH, selection changes daily MP

choice of salsa verde, tarragon butter, lemon pepper

SIDES 10

GREEN SALAD OF BABY GEM, avocado, hazelnut, buttermilk dressing (V, GF)

BROCCOLINI, sourdough crumb, ricotta salata (V)

ROAST POTATOES, garlic, oregano, lemon (GF, VE)

SHOESTRING FRIES (GF, VE)

DESSERTS

CUSTARD TART, preserved clementine, crème fraiche (V) 12

TIRAMISU (V) 12

VALRHONA CHOCOLATE ICE CREAM, baked meringue, amaretto (GF, V) 13

MACADAMIA NUT BRITTLE (V) 6

CHEESE PLATE (4) roasted quince, wood fired bread 26

V = Vegetarian, VE = Vegan, GF = Gluten Free, DF = Dairy Free

HOUSE

SNACKS

OYSTERS, mignonette (v,GF) MP

CLARENCE RIVER SCHOOL PRAWNS, espelette pepper, aioli (DF,GF) 14

WOODFIRED BREAD for two 6

+ TAPANADE (VE) 4

+ TARAMASALATA 5

+ STRACCIATELLA, capers, green olives, herbs (v,GF) 6

+ WHITE ANCHOVIES, confit lemon, basil 8

+ CULATELLO HAM, pecora dairy cheese 8

ENTREE

ASPARAGUS, burrata, mint, preserved lemon (VE,GF) 22

MORETON BAY BUGS SALAD, citrus, fennel (DF,GF) 29

WILD KINGFISH CRUDO, labneh, cucumber, dill, finger lime (GF) 21

WOODFIRED CUTTLEFISH, lardo, chilli, rosemary (DF,GF) 22

PRAWN RAVIOLI, parmesan, chilli, lemon 22

VEAL SWEETBREADS, chard, preserved tomato, green olive 22

MAINS

SMOKED EGGPLANT, roast peppers, borlotti beans, squash blossom (VE,GF)

(+ buffalo ricotta) 27

SEMOLINA GNOCCHI, broccoli rabe, pine nuts, preserved lemon, mint (v) 26

WILD BARRAMUNDI steak frites, tarragon butter (GF) 32

SNAPPER pan roasted, clams, broad beans, chilli (GF) 36

HAPUKA grilled, mussels, octopus, potato, olive (GF,DF) 35

GRILLED SPATCHCOCK, sauteed greens, rosemary (GF,DF) 33

JACK'S CREEK FLANK, gremolata, parmesan, silverbeet (GF) 36

WOODFIRED WHOLE FISH, selection changes daily MP

choice of salsa verde, tarragon butter, lemon pepper

SIDES 10

ICEBERG LETTUCE, parsley, lemon (GF,VE)

BROCCOLINI, sourdough crumb, ricotta salata (v)

WOODFIRED PUMPKIN, gremolata, pine nuts (GF,VE)

ROAST POTATOES, garlic, oregano, lemon (GF,VE)

GREEN SALAD of baby gem, avocado, hazelnut, buttermilk (v,GF)

SHOESTRING FRIES (GF,VE)