

To start for the table

Grazing Platter (VG)(VGO)(GFO)

Sliced Cured Meats | Cheese | Grilled Vegetables |
Olives | Pickles | Dip | Warm Sourdough

Mains to share

Victorian Lamb Shoulder (GF)(DFO)

Cypriot Seed Salad | Kale | Barberries |
Charred Asparagus | Pomegranate Dressing |
Tahini Yoghurt

Pesto + Zucchini Pizza (DFO)(VVO)

Mozzarella | Goat Cheese | Pinenuts | Preserved
Lemon | Rocket
Add Prosciutto + 6

Sides to share

Garden Salad (GF)

Mixed Leaves | Tomato | Radish | Cucumber |
Garlic Dressing

Skinny Chips (GF)

Rosemary Salt | Tomato Sauce

(V) Vegetarian | (VO) Vegetarian Option | (VG) Vegan |
(VGO) Vegan Option | (GF) Gluten Friendly | (GFO) Gluten
Friendly Option | (DF) Dairy Free | (DFO) Dairy Free Option
*Surcharge: Eftpos 1% | Public Holiday 15% | Sunday 10%

Our kitchen handles various allergens and cannot
guarantee items are free from cross-contamination.