

business lunch menu

two courses \$48pp, including coffee | choice of 1 starter + 1 main
available Monday–Friday 12pm–3pm

small food (choose 1 starter)

lamb croquette harissa, crispy rosemary, parsley (df, nf)

scallops celeriac, shellfish and paprika oil, poached spring onion
(df, gf, nf)

tomato red onion dressing, compressed cucumber, olive crumb,
melba, basil oil (nf, vgn)

main food (choose 1 main)

grilled broccoli smoked capsicum, sweet potato puree, black barley
and black garlic (nf, vgn)

lamb rump caponata, carrots braised and pickled, chickpea,
olive crumb (df, gf, nf)

fish of the day navy beans, roast fennel, chorizo, wilted baby
spinach (df, gf, nf)

dietary key: gf - gluten free* | nf - nut free* | v - vegetarian | vgn - vegan | df - dairy free

*Although this dish is prepared with gluten or nut-free products, we cannot guarantee 100% gluten-free or nut-free as the dish is prepared in kitchens that also use gluten products and nuts. Please inform your waiter if you have severe allergies.