

LUNCH

11:30AM – 3PM • MONDAY – FRIDAY



Superfood Salad (GF,V) 17

Russian red kale, baby spinach, white quinoa, haloumi, roasted butternut pumpkin, red rice, baby beets, goji berries, toasted hazelnuts, poached pears, sunflower seeds and caramelised orange dressing.

Add chicken 4

Marinated Smoked Squid, Baby Octopus & Chorizo Salad (GF) 18

With rocket, cherry tomatoes, black rice, navy beans, yellow raisin, red onion, feta, carrot, shaved celery, green beans and ginger, mint oil dressing.

Chicken Wrap 17

Grilled lemon chicken, baby spinach, ribbon cucumber, carrot and capsicum wrap with lime, ginger, coconut dressing, nut relish and rosemary salted chips.

Brisket & Crispy Bacon Burger 18

Slow-cooked spiced beef brisket, crispy bacon, tomatoes, bell peppers, curried cabbage, red onion rings, pickled gherkins, spinach and horseradish, honey mustard dressing in a seeded bun with rosemary salted chips.

Grilled Cheese Cuban 17

Smoked pulled pork and glazed ham with apple, celeriac and savoy cabbage slaw, pickled cucumber, Swiss cheese and mustard on a grain baguette with rosemary salted chips.

Open Beet & Lentil Burger (VV) 16

Home-made beet and lentil patty with slow-roasted roma tomato, onions, pickled mushrooms, charred zucchini, avocado ranch sauce, BBQ sauce and mixed leaves on a bun with rosemary salted chips.

200g Angus Rump Steak (GF) 22

120 day aged Angus steak with home-made spice rub, marinated field mushroom, peppered watercress with a choice of Mediterranean butter or roast garlic and truffle béarnaise and rosemary salted chips.

Harissa Marinated Perch (GF) 20

With oak leaf lettuce, marinated zucchini, segmented citrus fruit, shaved brussel sprouts, roasted red peppers, capers, tri-colour quinoa, farro seeds, dill and flat parsley with pickled cumquat and mustard dressing.

Homemade Soup and Sandwich 12

Honey glazed ham, English cheddar and Roma tomato sandwich. Served with the soup of the day.

Cribb St. Artisan Pie 17.5

Home-made daily pie with crisp leaves and rustic rosemary salted chips.

Roma Tomato Tartlet (GF,VV) 16

Balsamic roasted tomatoes, slow cooked rosemary onions, charred bell peppers, pickled mushrooms, plum tomato tapenade in chickpea pastry with fig and ginger chutney, mixed leaves and chive oil.

Buckwheat Pasta (GF,V) 16

Roasted red peppers, zucchini, cherry tomatoes, chestnut mushrooms and kalamata olives tossed in a rosemary tomato sauce with rocket pesto and goat's cheese.

Add chicken 4

Special of the Day

Ask our friendly staff for today's creation.

AVAILABLE FOR TAKEAWAY