



## LUNCH MENU

TRADING HOURS

Mon - Fri 11.30am til 3pm

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**Chilli Prawn Linguine** Juicy tiger prawns in chilli garlic Napoletana, tossed through linguine \$24

**Cabonara Penne** chicken, bacon, broccoli, onion, mushrooms and parmesan cheese \$20

**Mushroom Risotto** Rich risotto of porcini, field mushrooms, baby spinach, parmesan cheese and truffle oil \$24

**Ricotta Gnocchi** Northern Italian style light and fluffy, served with house-made basil pesto, baby spinach, field mushrooms, roasted cherry tomatoes and parmesan cheese \$24

**Salmon & Dill Fish Cakes** Fresh, poached salmon mixed with potato, dill, shallots, eggs and breadcrumbs. Crumbed, golden fried and served with fennel orange salad and house-made saffron aioli \$22

**Lamb Gyros** Marinated, grilled lamb leg, house-made tabouli and tzatziki, served with fries \$20

**Chicken Schnitzel** served with garden salad Ratatouille and chips \$25

**Beetroot Bowl Salad** baby beets, mixed leaves, white quinoa, crumbled Danish fetta, toasted pine nuts with house-made citrus mustard dressing \$20  
Add poached chicken breast \$4  
Add smoked salmon slices \$4.5

**Mediterranean chicken salad** Poached chicken, pistachio dukkah, sorrel, alfalfa sprouts, baby spinach leaves, pine nuts, quinoa and fresh lime \$20

**'Big O' Beef Burger + Fries** 120g beef patty, saffron aioli, fried egg, beetroot, lettuce, cheese, fresh tomato and tomato relish \$22

**Peri Peri chicken Burger + Fries** Grilled chicken breast, fresh tomatoes, lettuce, cucumber, onions, cheese and bacon served with aioli \$20

**Veggie Burger & Fries** Grilled fresh field mushrooms, haloumi, tomatoes, rocket and humus, \$20

**250g Sirloin** Grass-fed fillet served with red wine jus and shoestring fries \$32

**250g Rump** Grass-fed Black Angus fillet served with red wine jus and shoestring fries \$29

**Herbed Lamb shoulder** Sous-vided lamb shoulder in fresh herbs, Served with sweet potato puree, baby sautéed spinach and red wine jus \$30

**Fish of the Day** Check our Specials board or ask our friendly wait staff

## SIDES

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**Tomato Bruschetta** with pan-fried haloumi, fresh baby spinach, tomato and aged balsamic \$12

**House-made Hummus** with flat bread, pistachio dukkah and EVOO \$12

**Garlic Bread** \$7

**Salt & Pepper Squid** with aioli and lemon \$12

**Garden Salad** \$6.5

**Daily Vegetables** \$7.5

**French Fries with aioli** \$7

**Wedges** \$8

## DESSERTS

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**Frangelico Affogato** Vanilla bean ice cream, Frangelico and espresso, assembled table-side \$14

**Warm Flourless Chocolate Cake** Made with fine Belgian chocolate, served with vanilla bean ice cream \$14

**Cream Brulee** rich custard base topped with a contrasting layer of hard caramel \$14