

The Little Larder Lunch Menu

from 12pm-3pm (Takeaway available)

Sandwiches

All \$13.50

Middle Eastern Lamb

Slow roasted lamb shoulder, dry rubbed w/ ras el hanout, green harissa, house made Za'atar labneh & rocket on wood-fired ciabatta. (GF)

Pulled Pork

Spice rubbed 8 hr slow cooked pork shoulder, mixed slaw & mayo on wood fired ciabatta. (GF)

Sloppy Joe

Smokey chilli beef, charred corn & jalapeno salsa, cheeses w/ sour cream drizzle on a crusty baguette. (GF)

Monsieur Larder

Shaved leg ham, secret 3 cheese garlic mix, bechamel, gratinated on wood fired ciabatta.

Crab Claw

Crab, crispy slaw, avocado & mayo on a crusty baguette. (GF)

Louisiana Chicken

W/ bell pepper, sweetcorn & jalapeno salsa, smashed avocado, green leaves & chipotle mayo on wood-fired ciabatta. (GF)

The Reuben

Wagyu corned beef, sauerkraut, dill pickles, Swiss cheese & Russian sauce on rye. (GF)

Beetroot & Black Bean Burger

W/avocado, tomato, sprouts, capsicum & cashew tapenade on a charcoal bun. (V) (GF)

Bowls/Salads

Pumpkin, Feta, Pearl Barley

Mixed leaves, roasted red onion, semi-dried tomato, cucumber, basil, mint and pomegranate seeds w/ preserved lemon dressing. (V) (GF) - \$13.50

Buddha Bowl

Shredded Chicken, vermicelli noodles, pickled carrot & daikon, shoots, cucumber, freshly picked coriander & mint, roasted peanuts w/ Chinese black vinegar and soy dressing. - \$18.50

Brown Rice Raw Bowl

Baby Spinach, Enoki mushrooms, pickled red cabbage, zucchini ribbons, avocado, sprouts and beans, soy sunflower seeds and beetroot marmalade. (V) (GF) - \$13.50

Ocean Trout

Asian Poached Trout, Mizuna leaves, avocado, soft boiled egg, black and white sesame seeds and miso emulsion. - \$19

Smashed Chats w/ smoked paprika salt & Green Harissa mayo
\$6

No Variations to menu items

V=Vegetarian option / GF=Can be made GF on request (\$2) One Bill per table

10% surcharge applies on public holidays