

MARINATED AUSTRALIAN OLIVES, served with focaccia (V) HOUSE-MADE MUSHROOM AND LEEK ARANCINI, truffle aioli (V) SALTBUSH DUKKAH LABNEH DIP, lemon oil, tofu chips (GF/V) SUMAC BRUSCHETTA, tomato, onion, and fresh basil on balsamic sourdough (DF/V) CAJUN FRIES, aioli	14 16 12 14 10
PASTA ALLA NORMA, rigatoni, tomato sauce, eggplant, fresh basil, chilli, pecorino (V) FISH AND CHIPS, tempura-battered flathead, chips, salad, pickled chilli tartare sauce SOY-BRAISED BEEF SHORT RIB, chargrilled greens, mashed potatoes LAMB MERGUEZ SAUSAGES, roasted cherry tomato, labneh quinoa salad, chimichurri	24 28 37 32
BURGERS MUSHROOM BURGER, portobello mushroom, haloumi, pesto aioli, lettuce, tomato, fries (V) CHICKEN CLUB SANDWICH, chicken breast, bacon, tomato, cavolo nero, egg, aioli, sourdoug bread, fries (DF) PORK BELLY BURGER, twice-cooked pork belly, kimchi-kale slaw, smoked BBQ sauce, fries SONG BURGER, grass-fed beef, pickles, caramelised onion, cheddar, lettuce, tomato relish, fr	22
SALADS FARRO CHICKEN SALAD, garden leaves, onion, heirloom tomato, apple, pecorino, vinaigrette NICOISE TUNA TATAKI, onion, olive, cherry tomato, boiled egg, snow pea, cucumber, kipfler potato (GF/DF)	e 25 28
DESSERTS WATTLESEED-INFUSED COFFEE BRÛLÉE, salted walnuts (GF) BUSH TOMATO AND DARK CHOCOLATE PUDDING, butterscotch sauce, vanilla ice cream BASQUE BURNT CHEESECAKE, mixed berry compote PASSIONFRUIT AND COCONUT PANNA COTTA, poached spiced pear (GF/Vegan)	12 14 12 13

Dietary key: GF - Gluten-Free | DF - Dairy-Free | V - Vegetarian | Vegan - Vegan

LUNCH MENU Available Monday to Friday 12-4PM

5% surcharge more that 7 customers | 10% surcharge on Sunday and Public Holiday