



LUNCH

SPECIAL



THURSDAY & FRIDAY
\$30 Entree and Dessert

ENTREE

Tempura Fried Zucchini Flowers Filled with creamy ricotta, local honey, and chili flakes, served atop a bed of house-made tomato jam (V)

Pan-seared Prawn or Pork taco with a hint of chili, paired with charred corn salsa, house slaw, chipotle mayo, and a squeeze of fresh lime. (GFO)

Crispy Fried Squid Lightly coated and fried, served with mountain pepper mayonnaise



Loaded Whipped Feta

Topped with sun-dried tomatoes, roasted pumpkin, toasted salted seeds, olive crumb and a drizzle of lemon myrtle oil. Served with toasted Turkish bread. (V, GFO)

DESSERT

Silky panna cotta infused with chai spice, served with peach compote and house-made coconut & almond granola. (GF)

Almond and Chocolate Brownie with pistachio cream and toasted coconut with Matcha Syrup (GF)



Cheesecake Tart, topped with grilled pineapple compote, caramelised salted macadamia nuts, and coconut gelato

