

LUNCH



SMALL PLATES

- Flat bread, dukkha, buffalo curd, gremolata (S) (V) | 15
- Stone baked loaf and 3 dips, roasted pumpkin, roasted garlic, eggplant (V) | 14
- Beetroot and goats cheese arancini, herb aioli, parmesan (V) | 15
- Salt and pepper squid, harissa aioli, micro herb, charred lime | 17
- Caesar salad, baby cos, bacon, anchovy, crouton, parmesan, poached egg | 24
- Mesculan salad, avocado, pickled onion, pine nut, heirloom tomato, fig balsamic (V/GF) | 19
- Spinach and rocket salad, buffalo mozzarella, mint, soya bean, balsamic (V/GF) | 18
- * add grilled chicken | 7 *add smoked salmon | 7 * add avocado | 5

LARGE PLATES

- Grilled saffron chicken thigh, grilled vegetable, yoghurt, pomegranate (S) | 24
- Pappardelle pasta, tomato sugo, cherry tomato, rocket, soft herbs, parmesan (V) | 26
- Grilled crispy skin NQ barramundi, house salad, fries, herb aioli, lemon | 30
- Steak and pomme frites, 250 gm Angus sirloin, cherry tomato, house salad, onion relish | 28
- Golden crust chicken breast schnitzel, house salad, herb aioli, lemon, fries | 25
- Tempura flathead, house salad, herb aioli, fries, lemon | 24

BURGER, SANDWICH AND PIZZA

- Wagyu beef burger, bacon, tomato, relish, mesclun, cheddar, herb aioli, fries | 24
- Truffled field mushroom burger, spinach, ricotta, confit capsicum, rocket, fries (V) | 24
- “Reuben” wagyu corned beef sandwich, sauerkraut, swiss cheese, pickles, dark rye, fries | 24
- Toulouse sausage hot dog, mustard, house relish, crispy shallot, fries | 24
- Gorgonzola, fig jam, rosemary, confit potato pizza (V) | 24
- Byron Bay salami Sopressa, buffalo mozzarella, basil pizza | 24
- Margherita, mozzarella, heirloom tomato, basil pizza (V) | 24

SIDES

- Fries, herb salt, aioli (V) | 10
- Cheesy fries, parmesan, truffle oil, herb salt aioli (V) | 12
- Caprese salad, vine tomato, buffalo mozzarella, vino cotta, basil (V/GF) | 12
- Charred broccolini, asparagus, pea, smoked almond, sage (V) (GF) | 12
- Crispy onion rings, herb aioli, herb salt (V) | 10
- Steamed seasonal vegetables (V) | 10

SOMETHING SWEET

- Cake of the day, vanilla cream, berries | 9
- Trio of ice cream, strawberry, chocolate, hazelnut, fruit gel, soil, berries, pashmak (N) | 16
- Yoghurt panna cotta, citrus, saffron, honeycomb, pistachio, raspberry (GF) (N) | 16
- Warm chocolate fondant, hazelnut gelato, cacao crumb, caramel, raspberry (N) | 19
- Chocolate tiramisu mousse, crème fraiche, gold-leaf, espresso crumbs (N)(S) | 17
- Artisan cheese board, crisp breads, quince, fig jam, muscatel | 28
- Tintenbar triple brie, cow's milk, N.S.W (S)
 - Charlton's choice blue, cow's milk, Vic.
 - Kris Lloyd saltbush chèvre, Woodside S.A.

V – Vegetarian | GF – Gluten Free | N – Contains nuts | S – Denotes our signature dishes

Our food is prepared in a working kitchen. Please be aware that there is always a risk that traces of allergens may be transferred to ingredients during storage or preparation of food. Therefore we are unable to guarantee that any food item is free from traces of allergens.

15% public holiday surcharge applies