

All day Menu from 11.30am – 8.30pm

Afternoon Tea from 3pm – 5pm

#### Snacks

Sourdough bread with house made condiments \* + (9) Whipped cod roe, pane carasau, crudités (15) Marinated olives \* + GF (8)

### Cheese & Charcuterie

Selection of 4 imported cheeses with crackers \* GF (20)
Parma ham, 50g GF (20)
Salami, parma ham, chorizo, capocollo 80g GF (25)
Jamon joselito gran reserve 40g GF (35)

### Salads

Cracked wheat, almonds, pomegranate, labneh \* + (15) Watermelon, olives, feta cheese, basil, mint \* + <sup>GF</sup> (15) Romaine lettuce, endive, apple, walnut, blue cheese buttermilk dressing \* + <sup>GF</sup> (15)

Heirloom tomatoes, pecorino cheese pickled tropea onion zaatar \* + <sup>GF</sup> (15)

- \* Vegetarian or can be made vegetarian
- + Vegan or can be made vegan
- GF Gluten free or can be gluten free

All prices are subject to 10% service charge and 7% GST

# home made sweet treats \$10

check out our cake display fridge for the daily selection

# Soups

Pumpkin, ginger and lemongrass \* + GF (15)

Root vegetable soup \* + GF (15)

\*\*All soup served with baquette

\*\*Option of gluten free bread is available

# Sandwiches

Prosciutto cotto, fontina cheese, giardiniera (15) Smoked salmon, avocado, cucumber, aioli (15)

Beef pastrami, gruyere cheese, dill pickles, mustard (15)

Buffalo mozzarella, heirloom tomatoes, basil pesto \* + (15)

\*\*All sandwiches can be made without meat

## Large dishes

Eggplant Parmigiana \* GF (25)

Caramelised onion & spinach quiche, gruyere cheese \* (25)

Linguine with prawns, zucchini and saffron \* (30)

Linguine with bolognaise sauce, parmesan cheese (25)

King salmon, wheat salad, piquillo pepper (30)