

AUTUMN LUNCH MENU

BREAD AND DIPS^(GF*)

seasonal selection of house-made dips, sourdough bread & lavosh crackers

18

SOUP OF THE DAY ^(GF*)

served with our house-made sourdough & parsley butter

18

HOUSE-MADE DAILY PIE

served with a salad

19.5

AUTUMN SALAD ^(GF*V)

roast beetroot salad w toasted cashews, rocket, warmed haloumi cheese
& balsamic dressing

26

TRADITIONAL CAESAR SALAD^(GF*)

cos lettuce, garlic croutons, parmesan crisp, bacon, caesar dressing,
anchovies and poached egg

20

OR ADD

roast chicken

26

AUTUMN DUKKAH CRUSTED FILLET OF SALMON^(GF*)

pea puree, pear chutney, lemon gel & charred spring onion shoots

35

TWICE BAKED GOATS CHEESE SOUFFLE^(V*)

young beets, smoked baba ghanoush, candied local walnuts, fennel & herb salad

26

LAHUKAH PANCAKES

(Traditional sourdough pancakes)

EITHER

sautéed chicken, hummus, mushroom and salad greens

OR

house-made falafel, hummus, tomato and cucumber salsa,
salad greens and tahini sauce

26

OPEN STEAK SANDWICH

sourdough bread, salad, chimichurri, onion jam, aioli and fries,

28

SIDES:

FRIES

tomato sauce and house-made aioli

9.5

SEASONAL SIDE SALAD

lemon or balsamic dressing

12

SEASONAL VEGETABLES

14