W·P

LUNCH MENU

Pan-Fried Barramundi (A) 38
Tarragon, dill & celeriac risotto,
with confit fennel & burnt miso butter

Crumbed Snapper N.Z. 37
Snow pea spring salad, Sicilian olives &
taramasalata

Grilled Atlantic Salmon (A) 37
Apple slaw, chat potato & miso mayonnaise

Middle Eastern Grill 38
Lamb, chicken, kafta skewers, muhammara red
pepper walnut dip, sumac spiced cucumber,
pickled onion, yoghurt, flatbread
+ Halloumi $6

King Prawn Aglio E Olio (M) 35
Tagliatelle, capers, white wine, parsley,
confit chilli & garlic

Beer Battered Flathead (A) 36
Chips & tartare

Sesame Prawn Toast (M) 32
Fried egg,Asian salad with nuoc cham,
pickled chilli, mayonnaise & sweet and sour
sauce

Warm Lamb Salad g/f 30
Roasted kumera, chickpeas, tumeric, dukkah,
feta, date & green chilli, rucola,
pomegranete dressing

Nourish Bowl g/f, vegan 26
Roasted king mushrooms, tamari brown rice,
butternut pumpkin, maple brussel slaw,
crispy kale, pickled daikon, & whipped
sesame

Sweet Pea Falafel Bowl 26
Avocado, halloumi, pickled tumeric zucchini,
whipped tahini & flatbread
+ House smoked salmon $11

Crispy Corn Fritters 26
Avocado, chilli jam & creme fraiche
+ Bacon $6

ADD ONS

Chicken 9
House smoked salmon..... 11
Flatbread 4

Black Angus Beef Burger 22
Cheese, lettuce, tomato, onion relish,
american mustard aioli
+ Bacon $3
+ Chips $10

Crumbed Fish Burger (A) 26
Cos lettuce, tartare, pickled cucumber

Reuben 26
Pastrami crusted corned beef, sauerkraut,
swiss cheese & Russian dressing on
charred rye

Bacon & Avocado Stack 25
Ricotta, baby spinach, chilli jam,
& parmesan on soursough

House Smoked Salmon Plate (A) 30
Pickled cucumber, boiled egg,
caper & dill cream cheese, rye

SIDES

Baby Cos Salad 16
Buttermilk dressing, pangrattato & parmesan

Halloumi 14
Zataar & honey

Chips 10
Aioli $1

W·P

A = Seafood was caught or farmed in Australia I = Seafood was caught or farmed overseas M = Dish contains seafood from both Australia and overseas

Our menu contains allergens and is prepared in a kitchen that handles nuts, shell sh, gluten and eggs. Whilst all reasonable e orts are taken to accommodate guest dietary needs, we cannot guarantee that our food will be allergen free. Please note, a surcharge of 10% will apply on weekends and 15% on public holidays.
No split bills.

BEVERAGE MENU

Purezza sparkling or still water 750ml	6.50
San Pellegrino Sparkling 250ml	5.00
Lemon lime bitters	9.50
Organic Lemonade Soda 330ml	9.00
House Lychee Soda	10.5
House-made Iced Tea	10.0
Milkshakes	10.0
Rosewater Milkshake	10.5
Soft Drinks Coke, Coke Zero, Sprite	6.00
Bilpin Ginger Beer	10.0
Juice 250ml Organic cold pressed juices	8.50

Iced drinks

Iced Coffee, Chai, Chocolate, Mocha *(all with ice cream)*	9.00
Iced Latte	8.00
Iced Long Black	7.00
Iced Matcha	9.00

Coffee

Cappucino, Latte, Flat White	SML 5.90 | LRG 6.90
Long Black, Hot Chocolate	SML 5.90 | LRG 6.90
Espresso, Machiatto	4.90
Piccolo	5.00
Chai Latte, Mocha, Matcha	SML 5.90 | LRG 6.90
Brewed Chai	7.50
Dirty Chai	SML 5.90 | LRG 6.90

Extras

Decaf, Extra Shot, Soy, Almond, Oat	1.00
Syrups - Hazelnut, Vanilla, Caramel, Honey, Maple Syrup	0.60
Pot of T2 EnglishBreakfast, French Earl Grey, Chai, Chamomile, Green, Peppermint, Lemongrass & Ginger	7.00

Mont Blanc Coffee, nutmeg, cinnamon, orange, brown sugar & vanilla cream	11.90
Matcha Cloud Fluffy matcha cream with coconut water	
Honeycomb Crunch Coffee, brown sugar cream, salt	

Wildpear