LUNCH

LITTLE SOMETHIN' SOMETHIN'
(entrees)

- **Edamame - $9**
  seasoned w' brown butter, garlic chips, salt & sesame
- **Smashed Potatoes - $10**
  served w' house-made aioli & vinegar sea salt
- **Fries - $10**
  served w' house made aioli
- **Fatoush Salad -$13**
  cos lettuce, tomato medley, cucumber ribbons, herbs, radish, Spanish onion, crisp flat bread, sumac & lemon dressing
- **Spanish Baked Tapenade - $19**
  baked olives, cherry tomatoes, Spanish onion, fetta & chilli served w' toasted garlic ciabatta
- **Bang Bang Prawns - $20**
  crispy coated prawns w' bang bang sauce
- **Duck Pancakes - $25**
  shredded confit duck, tonkatsu, pickles, herbs, roti
- **Baked Camembert -$19.50**
  w' honey & date compote, walnut crumb & toasted ciabatta
- **Chilli Squid - $20**
  served w' fresh herbs & kewpie mayo
- **Feed Me Platter -$55 (Chef's Choice- See Specials)**
  A little of us on a plate - (serves two)

(v) vegetarian (gf) -gluten free
(*gf) gluten free available on request
(*pb) plant based available on request

LUNCH

SOMETHIN' A LIL' MORE
(mains)

+ **Crispy Pork Belly Salad - $30(gf)**
  crispy pork belly, pickled mango, carrot, tomato sprouts, herbs, peanuts, coconut chips, chilli & raddish

+ **Fattoush Salad (*gf)**
  cos lettuce, tomato medley, cucumber ribbons, herbs, raddish, Spanish onion, crisp flat bread, sumac & lemon dressing

  w' pan seared calamari -$27
  w' grilled haloumi -$25
  w' grilled marinated chicken -$27

+ **Japanese Rice Bowl (gf)**
  brown rice, avocado, pickled ginger ,wakame, edamame, cucumber, sprouts, raddish & house made teriyaki

  w' marinated grilled prawns -$28
  w' grilled marinated chicken -$27
  w' roasted mushrooms-$25

+ **Steak & Prawn Tartine - $30 (*gf)**
  petite eye fillet, garlic prawns, smashed avo, tomato medley, jalapeño, chipotle mayo, ranch dressing & coriander on toasted ciabatta

+ **Crispy Chicken Sando-$23 (*gf)**
  crispy chicken thigh, American cheddar, tonkatsu mustard kewpie, shredded cabbage on toasted brioche

+ **All Day Loaded Brekky Bagel - $22 (*gf)**
  fried egg, smashed avo, tomato ,spinach & cheddar on a toasted bagel w'choice of smokey bacon , grilled haloumi or (smoked salmon - add$1.50)

+ **Pasta of the Day - (see specials)**
  served w' garlic ciabatta

+ **Side Fries - $6**
  w' aioli

PIZZA

+ **il formaggio - $18 (v)**
  confit garlic & 3 cheese

+ **margherita - $24 (v)**
  rich Napoli sauce, fior di latte, house-made pesto

+ **la parma -$26**
  confit garlic, fior di latte , Parma ham finished w' rocket & shaved parmesan

+ **mare monte - $30**
  sliced potato, fior di latte, capers, spanish onion finished w' smoked salmon & rocket

+ **diavolo - $28**
  spicy chorizo, olives, cherry tomatoes, rich Napoli sauce & fior di latte

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