



LUNCH MENU

APPETISERS

Wood-fire warmed housemade bread, butter [v] 8

Oysters; live natural, nam jim – min. order 3 [gf, df] 5

Oysters; beer-battered, sauce gribiche, lemon – min order 6 [df] 5.5

ENTRÉES

Sterling platter; flatbread, wood-fired vegetables, olives, dip, roasted nuts [v, ve, gf*, df] 18
add charcuterie 10
add cheese 9

Salt & pepper squid, mayo [df] 16

Lamb ribs, pomegranate glaze, almonds [gf, df] 17

SANDWICHES / SALADS

Salad sandwich; Cheddar, beetroot, carrot, sprouts, pickles, lettuce, salad cream on sourdough [v, ve*, gf*, df*] 17

Wood-fired heirloom tomatoes, whipped feta, basil dressing on housemade bread [v, ve*, gf*, df*] 18

Wood-roasted vegetable salad, grains, pickled red onion, kale, pistachio butter [v, ve*, gf*, df*] 17

Caesar salad; Cos lettuce, croutons, egg, anchovies, Caesar dressing [v*, gf*, df*] 19

add confit chicken [9], halloumi [7], smoked fish [9], pan-seared fish [9] or steak [10]

MAINS

Market fish – changes daily MP

Cheeseburger; housemade ketchup, mustard, pickles, lettuce, onion, shoestring fries [gf*] 25

Char grilled rump steak, mixed leaf salad, Café de Paris butter [gf*] 29

Smoked fish & seafood pie, mixed leaf salad 22

PIZZA

Margherita; buffalo mozzarella, tomato, basil [v] 20

Artichoke, mozzarella, pickled chilli, red onion [v] 22

Pizza Bianca; zucchini butter, peas, goat's cheese [v, ve*] 22

Prosciutto, buffalo mozzarella, rocket 25

add mushrooms [v] 5
add prosciutto 6

SIDES

Wood-fired seasonal greens, citrus butter [v, ve*, gf, df*] 10

Grain salad; quinoa, black barley, herb dressing [v, ve, gf*, df] 8

Wood-fired zucchini, lemon, garlic, chilli flakes [v, ve, gf, df] 10

Steak-cut chips, Old Bay mayo [df] 10

New potatoes, charred spring onion salsa verde [v, ve, gf, df] 8

v - vegetarian, ve - vegan, gf - gluten free, df - dairy free

* dietary available on request