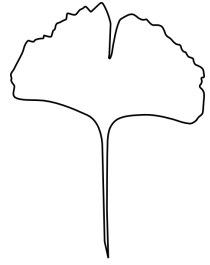


VIEW

RESTAURANT



Summer Lunch Special

12:00pm to 2:30pm - Monday to Friday

2 courses plus a glass of house wine

\$45.00 per person

Starters

SALT AND PEPPER CALAMARI

pawpaw and macadamia salad and lemon caper aioli - LG, LD
or

GRILLED HALOUMI

poached pear, hazelnut crumble and burnt orange dressing - LG
or

TURKISH MEATBALLS

spinach, hummus, yoghurt sauce, chilli oil

Main Courses

LOCAL MARKET FISH

crispy potatoes, caponata salsa, local caper butter - LG
or

PESTO MOYA VALLEY CHICKEN BREAST

baked mozzarella, red tomato salsa, basil - LG
or

FALAFEL

black bean hummus, pickled cauliflower, dill, dukkha - LD, LG

Chef Andrew Wilcox focuses on Fresh, Seasonal and Locally sourced ingredients!

LG = Low Gluten | V = Vegetarian | LD = Low Dairy

Bookings recommended. Please mention Lunch Special on arrival.

*No further discounts

Not available Public Holidays.

Please make your server aware of any dietary requirements before ordering.

Please be aware that our menu contains allergens and is prepared in a kitchen that handles nuts, shellfish, gluten and eggs.