

Lunch menu

1 small plate	18
1 large plate	25
Desert & Cheese	17
2 courses	39

To start the meal:

South coast oyster natural	GF / DF	4
South coast oyster shiso vinegar	GF / DF	4

Small plates:

'Vannella' buffalo mozzarella | pickled organic beetroot | mint | olive oil V / GFO
Cows curd cheese, pickled beetroots, mint, grilled sourdough

Heirloom 'Brightside' tomatoes | camels milk fromage blanc | basil | yuzu V / VGO / GF
Assorted heirloom tomatoes, camels' milk curd, basil, yuzu dressing and crispy dried olives

Salad of soba noodle | seared Spanish mackerel | cucumber wasabi dressing | sesame VGO / DF
Soba noodle and herb salad with seared Spanish mackerel, cucumber and wasabi dressing

Fried green tomatoes | basil mayo | anchovies | chili GF / VO / DF
Crumbed and fried slices of green tomato with basil mayo, sliced anchovies and fresh chili

Substantial plates:

Grilled Boxgum Grazing pork neck | roast 'Brightside' tomatillo | miso butter | shiso GF / DFO
Grilled pork neck with roast local tomatillo, miso butter and fresh shiso

Salad of charred iron steak | blood plums | kohlrabi and herbs DFO / GF
Salad of charred iron steak, wedges of blood plum, fine kohlrabi, herbs and jus

Ever evolving pasta

Talk to our waiters about the daily pasta and accompaniments

Baked bream | cherry tomato and curry leaf ragout | herbs | chilli GFO / DFO
Oven baked bream fillets, cherry tomato ragout with curry leaf, chilli and fresh herbs

Sides:

Conical cabbage "coleslaw" GFO / VGO 9
Local conical cabbage with eschallot, sour cream dressing and herbs

'Brightside' blistered padrons | whipped feta | house furikake GF / V / VGO 11
Blistered padron peppers with whipped Persian feta with crispy onions and nori crumble

Owen's tiny taters | last season's truffle butter GF / VGO 9
Roast tiny potatoes finished with last seasons' truffle butter

To finish the meal:

Australian cheese GFO / V
Choice of 2 cheeses

Grilled figs | coconut meringue | sourdough ice cream VGO
Grilled figs in balsamic syrup, baked coconut meringues with sourdough ice cream

Mums zucchini cake | burnt honey cream | local strawberries | crispy mousse DFO
Mums moist zucchini slice, whipped burnt honey cream with fresh and semi dried organic strawberries and dehydrated chocolate mousse crisps

Yellow peaches | fennel flower ice cream | puffed rice GF / VGO
Yellow peaches with fennel flower ice cream, puffed white rice and mate jelly