



Lunch Specials



\$16 M | \$19 NM

CRUMBED CAMEMBERT

Cranberry sauce, rocket, crisp pear and hazelnut (GFO)

JAPANESE EGGPLANT SALAD

Miso glazed grilled eggplant, soba noodles, wakame, edamame, kewpie mayo and ponzu dressing (VGO)



\$18 M | \$21 NM



\$16 M | \$19 NM

ROAST OF THE DAY

Served with roast potato and pumpkin, peas, carrots and corn (GF, DF)



Dinner Specials



\$18 M | \$21 NM

CRUMBED CAMEMBERT

Cranberry sauce, rocket, crisp pear and hazelnut (GFO)

JAPANESE EGGPLANT SALAD

Miso glazed grilled eggplant, soba noodles, wakame, edamame, kewpie mayo and ponzu dressing (VGO)



\$20 M | \$23 NM



\$26 M | \$29 NM

BAKED GNOCCHI

House made ricotta gnocchi, Spanish chorizo, roast capsicum, green olive and soft cheese

M Member price | NM Non Member price
VGO Vegan Option | GFO Gluten Free Option | GF Gluten Free | DF Dairy Free

Please note, Eftpos surcharges apply.