LUNCH FROM 12.15

TAPAS

Larder board: Rabbit & rosemary terrine, chorizo, prosciutto, marinated olives, fetta, lentils, ciabatta & croutons \$33

House marinated olives \$7

Toasted sourdough, e.v.o.o., roasted garlic cloves \$7 Hot chips, aioli \$7

HOU CHIEPS, ALOLI A)

Grilled chorizo, lemon cheek \$8

Duck liver parfait, toast, pinenuts \$9

Rabbit & rosemary terrine, eggplant chutney, croutons \$11

La buche d'Affinois cheese, quince paste, fig & fennel toast \$11

Sweetcorn, leek, potato & cheese croquettes, red pepper rouille **\$11**

SANDWICHES

Bruschetta: charred gluten free sourdough, tomato, basil & bocconcini, poached egg & asparagus GF, V \$21

Meatball open sandwich: beef & lamb braised meatballs, toasted roll, marinated bocconcini.

chilli & basil salad \$13

Chicken open sandwich: roasted chermoula chicken, rocket, orange, cucumber & fetta salad \$19.5

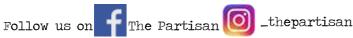
Pulled lamb sandwich: tomato & oregano braised lamb, grilled eggplant, spinach, fetta & sweet onion on ciabatta roll \$19.5

Our good friends & bakers are... New Norcia wood fired bakeries, The Holy Bagel company & Artisan Loafers

DAILY BLACKBOARD SPECIALS ALSO AVAILABLE

SEE OUR DISPLAY FOR CAKES/PASTRIES

TURN THE PAGE FOR DRINKS OPTIONS



ALL DAY BRUNCH

SPECIALIST BAKERY LOAVES: Our baker's speciality loaves topped with The Partisan breakfast & brunch favourites

Chocolate brioche, poached rhubarb & berry compote, cream \$11

Open croissant melt: prosciutto, swiss cheese & scrambled eggs \$13

Raisin Bagel, strawberries, jam, mascarpone \$11

Fig & fennel sourdough, roast pears, herbed goats cheese, rocket, pinenuts & truffled honey \$13

Organic sourdough, seared sardines, tomato & currant sauce, fried basil \$14 Organic quinoa sourdough, smoked chicken breast, pickled slaw & dijonaise \$15

TOASTED CROQUES & BAGELS

Croque Monsieur: Ham & Swiss cheese \$12.5 (add Roma tomato for \$1)

Croque Madame: Ham, roma tomato, swiss cheese, fried egg, pesto \$15

Toasted poppy seed bagel, smoked salmon, dill cream cheese, wild rocket, tomato relish, coleslaw \$17

Toasted poppy seed bagel, shaved leg ham, roast pear, gruyere cheese, honey mustard dressing, coleslaw \$17

BRUNCH

Veggie breakfast: Fried or poached eggs, toast, beans, mushrooms, tomatoes & wilted spinach \$24

One pan breakfast: Fried or poached eggs, toast, bacon, sausages, mushrooms & tomatoes \$24

Partisan brunch gnocchi, sage roasted pumpkin, goats cheese & pesto ciabatta \$20 Sauteed wild mushrooms: toasted brioche, La buche d'Affinois cheese, rocket & truffle oil \$22

Confit duck salad: puy lentils, fetta croutons & onion jam \$22

Jerez eggs: fried with chorizo, chilli jam, tomato & cumin sauce, house made flatbread \$22

The Partisan Breakfast Burger: Artisan loafers pretzel bun, thick cut belly bacon, poached egg, guacamole & tomato relish \$24

Baby beetroot salad, roasted pears, broad beans & sweet potatoes, crispy chick peas & goats cheese \$20 Add house cured salmon or grilled chorizo \$4