



LUNCH MENU

TRADING HOURS

Mon - Fri 11.30am til 3pm

Chilli Prawn Linguine Juicy tiger prawns in chilli garlic Napoletana, tossed through linguine **\$24**

Mushroom Risotto Rich risotto of porcini, Swiss and field mushrooms, baby spinach and Grana Padano cheese, with truffle oil drizzle **\$24**

Ricotta Gnocchi Northern Italian style (without potatoes). Light and fluffy, served with house-made basil pesto, baby spinach, field mushrooms, roasted cherry tomatoes and Grana Padano **\$24**

Salmon & Dill Fish Cakes Fresh, poached salmon mixed with potato, dill, shallots, eggs and breadcrumbs. Crumbed, golden fried and served with fennel orange salad and house-made saffron aioli **\$22**

Lamb Gyros Marinated, grilled lamb leg, house-made tabouli and tzatziki, served with fries **\$20**

Hand-Stretched Prawn Pizza Garlic base, roasted cherry tomatoes and plump tiger prawns, with fresh rocket leaves and Tuscan EVOO **\$20**

Hand-Stretched Vegetarian Pizza Pesto base, mushrooms, pumpkin, spinach and Danish fetta Drizzled with Tuscan EVOO **\$18**

Beetroot Bowl Salad Roasted fresh baby beets, mixed leaves, white quinoa, crumbled Danish fetta, toasted pine nuts with house-made citrus mustard dressing **\$24** Add poached chicken breast **\$4** Add smoked salmon slices **\$4.5**

Olio Caesar Salad Baby cos with house-made aioli, Grana Padano, crispy fried pancetta, soft poached egg, oversized croutons **\$24** Add poached chicken breast **\$4** Add smoked salmon slices **\$4.5**

'Big O' Beef Burger + Fries 120g beef patty, saffron aioli, fried egg, beetroot, lettuce, cheese, beetroot, tomato relish **\$22**

Chicken Caesar Burger + Fries Grilled chicken breast, crispy pancetta, baby cos, fried egg, cheese, aioli **\$20**

Vegie Burger & Fries Grilled fresh field mushrooms, haloumi, roasted tomatoes, baby cos, pesto, tomato jam **\$20**

250g Sirloin Grass-fed 1824 fillet served with red wine jus and shoestring fries **\$32**

250g Rump Grass-fed Black Angus fillet served with red wine jus and shoestring fries **\$29**

Herbed Bone-In Lamb Prepared sous-vide in fresh herb medley for 6 hours then sealed and roasted to crispy perfection. Served with sweet potato puree, baby sautéed spinach and red wine jus **\$30**

Fish of the Day Check our Specials board or ask our friendly wait staff

SIDES

Tomato Bruschetta with pan-fried haloumi, fresh basil and garlic **\$12**

House-made Hummus with flat bread, pistachio dukkah and EVOO **\$12**

Garlic pizza with mozzarella **\$8**

Salt & Pepper Squid with fresh aioli and lemon **\$12**

Garden Salad **\$6.5**

Daily Vegetables **\$7.5**

French Fries with aioli **\$7**

DESSERTS

Frangelico Affogato Vanilla bean ice cream, Frangelico and espresso, assembled table-side **\$14**

Warm Flourless Chocolate Cake Made with fine Belgian chocolate, served with vanilla bean ice cream **\$14**

Deconstructed Apple & Berry Crumble Spiced Granny Smith apples and mixed berries, crunchy, buttery crumble and crème anglaise **\$14**