



Lunch Menu

11.30am to 3.00pm

Joan's Duo of Dips (gfa) \$12.5
Selection of house made dips w chargrilled pita bread

Rustic Fries (gf) (df) \$8
Joan's seasoning w garlic aioli or tomato sauce

Sweet Potato Fries (gf) (df) \$9
Joan's seasoning w garlic aioli or tomato sauce

Vegan Salad (gf) (df) \$17.5
Quinoa, shaved fennel, pickled radish, roast pumpkin & capsicum, sweet corn, mixed lettuce & toasted seeds
Add Chicken/Salmon \$3 Haloumi/Feta or Avocado \$2

Salt & Pepper Squid (gf) (df) \$18
Dusted in Szechuan flour w rice noodles, Asian slaw & Namjim dressing

Gnocchi (vegan) \$18
Butternut pumpkin, asparagus, sundried tomato, baby spinach w a macadamia nut crust

Haloumi Burger (gfa) (dfa) \$19

Grilled haloumi, roasted swiss brown mushroom, baby spinach, avocado, tomato, beetroot relish & aioli on a pumpkin bun w rustic fries

Crispy Chicken Burger (gfa) (dfa) \$19.5

Cajun spiced chicken breast, American cheddar, fr/range bacon, celeriac remoulade, tomato, lettuce, Sriracha aioli & rustic fries

Wagyu Beef Burger (gfa) (dfa) \$20

House made patty, American cheddar, fr/range bacon, tomato, lettuce, tomato Kasoundi, aioli & rustic fries

Focaccias (gfa) (dfa) \$12.9

Smoked Salmon - Baby spinach, celeriac remoulade, fetta, Spanish onion & tomato

BLAT - Free range bacon, avocado, lettuce & tomato w roasted garlic aioli **Add Chicken \$3**

Vegan Focaccia - Beetroot relish, pumpkin, baby spinach, tomato, roast capsicum & avocado
Add Cheddar \$2

Add a side of rustic fries for \$4 or

Sweet potato fries for \$4.5

gf = gluten free df = dairy free

gfa = gluten free available

dfa = dairy free available

We cater for all dietary requirements

See Front Page for Kids Options