



FARM. SHELF. TABLE

Lunch Menu

Grilled asparagus, roasted fennel, almonds, lemon (V)	14
Buttermilk fried chicken, peruvian aioli	12
Battered blue cod, triple cooked potatoes, tartare	28
Charred broccolini, snowpeas, mint, marinated buffalo feta	15
Smoked beef brisket burger, cheddar, mustard, pickles, shoe string fries	22
Reuben on rye, organic beef brisket, sauerkraut, swiss cheese, pickles	15
Pan roasted salmon, ginger and lemon grass broth, spring greens (V with tofu)	28 20

Sides

Local green leaves, lemon	7
Truffled pannise	8
Fries + Aioli	7

*Please advise us of any special dietary requirements when you order
*Where every possible we source locally grown, organic and spray free produce
*V = VEGAN