



MID WEEK LUNCH MENU

TWO COURSES \$45      THREE COURSES \$55  
including glass of house bubbles, wine, beer



two crispy fish tacos with iceberg, lime aioli, pico de gallo, cilantro  
house made chick liver pate with caperberry salad + grilled sourdough  
cumin + fennel spiced roasted cauliflower : beetroot hummus, wilted kale, sumac, almonds



wagyu beef burger : 200g wagyu patty, bacon, american cheese, house ketchup, xxx onions, fries  
ash fish and chips : beer battered west aus whiting, rustic fried, house made tartare, lemon  
our delish fish burger : battered west aus whiting, house tartare, lettuce, shoestring fries  
beetroot carpaccio : roasted beets, coconut ricotta, fresh rocket, balsamic pearls



coconut + kaffir lime pannacotta w crushed nuts, palm sugar foam  
artisan cheese selection : poached pear, quince paste, house made lavosh, fruit



house wine selection:  
barnsworth australian sparkling wine  
tyrrells semillon sauvignon blanc  
see no evil rose (organic)  
tyrrells shiraz

house beer selection: hahn super dry (on tap)

additional glass of wine: \$8      additional house beer: \$7



our regular food and drinks menus are available for your perusal