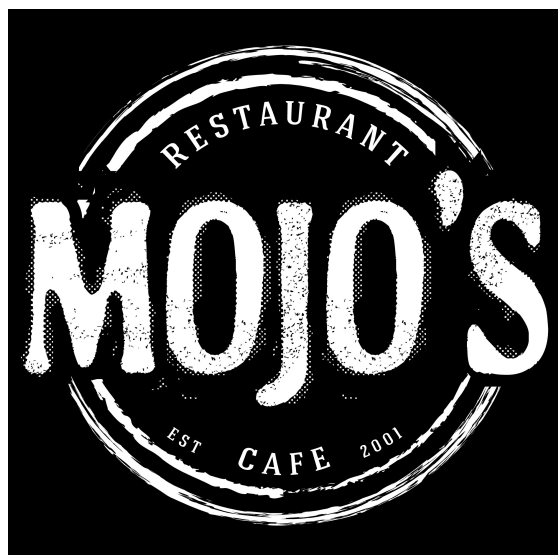


# LUNCH

## DAILY SELECTION



## SHARE BITES

**Pork Crackle (GF)** \$6.50

**Bowl of Mixed "Arthur's Grove"**  
Warm Olives (V, VG, GF, DF) \$9.50

**Country Style Chips, aioli**  
(V, GF, VG, DF) \$9.50

**Arancini, chef's choice of filling (GF,V)** \$12.50

**Spiced Haloumi Sticks, honey & lime dressing (GF, V)** \$13.50

**Roasted Cauliflower, yoghurt dressing, almonds, popped quinoa, kale, fresh herbs & spices (V, VGO)** \$15.00

**Sautéed Brussels Sprouts, hazelnut, bacon & feta (GF, VO, VGO)** \$14.50

**Chicken Liver Pâté, croutons (GFO)** \$14.00

**Salt & Pepper Spiced Squid, tartar sauce (GF, DFO)** \$16.00

**Antipasto Platter, chorizo, dip, extra virgin olive oil, olives, cheese, croutons**  
\$24.00 (VO, GFO)

## MAIN DISHES

**Açaí Bowl, blueberry & banana, granola, hemp seeds, cocoa nibs, goji berry, fresh fruit & almond (V, GF, VG, DF)** \$17.00

**Sandwich, made to order, fresh or toasted (VO, GFO)** from \$9.80

**Warm Lamb Roll, ciabatta bun, coleslaw, gravy & chips** \$16.00

**Home Made Potato Cakes, crispy bacon, avocado, onion jam, bbq sauce & aioli (GF, VO)** \$20.00

**Brunch Gnocchi, chorizo, aioli, poached egg, parmesan & herbs (VO)** \$22.50

**Smashed Avocado on sourdough, poached eggs, confit cherry tomatoes, pickled beets, feta, rocket & balsamic (GFO, DFO, V)** \$19.50 (add chorizo \$5.00)

**Sautéed Spring Vegetables & Chick Peas, Tofu stuffed with potato, cashew & palm paste, pumpkin & salsa verde (GF, DF, VG)** \$28.00

**Dukkah Spiced Pumpkin & Haloumi Salad, mixed leaves, carrot, sesame & olive oil dressing (GF, V, DFO)** \$19.00 (add chicken \$5.00)

**Warm Seafood Salad, sautéed squid, prawns & fish in herb garlic cream, vermicelli & avocado (GF, DFO)** \$24.00

**Mojo's Paella, prawns, squid, fish, chorizo & chicken, roasted red capsicum, peas, smoked paprika & saffron infused arborio (GF)** \$32.00

**Butterfield Farm Sirloin (Dry Aged for 21 Days) potato gratin, roast cauliflower, bacon sautéed green beans, jus (GF)** \$39.50

**Crispy Skin Cone Bay Barramundi, sautéed romanesco, peas & prosciutto, parsnip purée & tomato salsa (GF, DFO)** \$39.00

## SIDE DISHES

Crusty Baguette \$6.50

Garlic Bread \$7.50

Greek Salad (V, GF, DFO) \$12.00

Roast Vegetables (VG, GF, DFO) \$12.00

Steamed Vegetables (VG, GF, DF) \$12.00