

es

LUNCH

SNACKS

Mount zero olives	12
Shucked oyster	3.5 ea
Fresh / Lime ponzu / Champagne granita	
Beef croquette, onion, walnut	8
Arancini, mushroom 3p	18

MAINS

Gnocchi puttanesca, tomato sugo, baby spinach, olive, semi dried tomato, anchovy, olive oil	20
Duck ragu lingine, braised duck leg, grated parmesan cheese, aromatic herbs	24
Margherita, tomato sugo, fior di latte, fresh basil	23
San daniele, tomato sugo, prosciutto, buffalo mozzarella, basil, parmesan	27
Persian fetta & spinach calzone, oven baked with a side of homemade tomato sugo	20
Harvest bowl, hummus, smoked greens, wild mushroom, roasted cauliflower, fetta, chervil, sherry vinaigrette	21
Add grilled chicken	5
Add smoked salmon	6
Grains & greens, semi dried tomato, cos berg, frisée, barley grain, pumpkin & sunflower seed, butter beans, lemon honey dressing	21
Add grilled chicken	5
Add smoked salmon	6
O Connor Sirloin	28
180gm, grass fed & aged, red wine jus, chips	

Stella

Patrons with dietary requirements or food allergies, please inform our staff.

1.87% card surcharge | 2.5% American express | 10% Saturdays & Sundays surcharge | 15% public holiday surcharge