



LUNCH MENU

Chili Caramel Fried Chicken (df, gf) \$26
Green mango, papaya, mint, peanut, lime

Aubergine Chile (vgn, df, nf) \$24
Braised freekah, chiptole hummus, mustard cress

Caprese Panzanella (veg) \$25
Heirloom tomatoes, mozzarella di bufala, crostini, basil, balsamico

West Caesar Salad (add smoked chicken \$7) \$23
Baby gem lettuce, croutons, bacon, parmesan, Caesar dressing

Steak Frites MB2+ (gf, nf) \$45
250g Riverina sirloin MB2+, Cafe de Paris butter, red wine jus, shoestring fries

Tigern Prawn Agio Olio E Peperoncino (nf, df) \$43
Spaghetti, garlic, peperoncino, white wine, parsley, black olive crumbs

Sides

Truffled Shoestring Fries (veg, nf) \$14
Parmesan, parsely, aioli

Caramel Miso Sugarloaf Cabbage (veg, vgn, df) \$15
Whipped sesame, fried onions

Mixed Salad (veg, vgn, df) \$10
Mixed baby leaves, tomato, cucumber, raspberry vinaigrette

BURGER MONTH \$25

MONDAYS TO FRIDAYS

includes shoestring fries and an iced Coca Cola

Sammy Mac (nf) | Double beef smash patties, cheese, special sauce, iceberg, house pickles

Rosie's K-Burger (nf) | Korean fried chicken, kimchi slaw, salted cucumbers, gochujang mayo

Aloo Tikki (v, nf) | Cumin-spiced potato pattie, mint raita, tamarind chutney, chilli mayo, pickled onion

All produce are prepared in an area where allergens could be present.

For those with allergies, sensitive to certain ingredients, and would require special dietary requirements, please let us know.

10% surcharge applies on public holidays.