



## LUNCH MENU

House-baked mini grain sourdough loaf w selection of dips \$17.00

Duck liver pâté, ploughman's chutney w crisp crostini \$18.50

House-baked bread w garlic butter \$15.00



Soup of the day served w toasted OVS ciabatta \$14.00

Cold smoked salmon on sourdough w poached eggs, pickled red onions & herby yoghurt \$25.00

Pulled beef brisket burger w fresh tomato, Swiss cheese, lettuce, herbs mayonnaise,  
tomato chutney & pickles, fries \$24.00

Olivers Philly cheesesteak sandwich on focaccia w caramelized onion & provolone, fries \$24.00

Roasted pumpkin risotto w spinach, feta & pumpkin dukkah \$22.00

Warm quinoa salad of roasted beetroot, rocket, goat cheese & hazelnuts,  
fig vincotto \$21.00



Shoestring fries w garlic aioli \$9.50

## ◆ DESSERTS ◆

Treacle tart w salted caramel mousse, peanut brittle & sticky toffee sauce \$17.00

Ginger crème caramel w rhubarb, pineapple & mint salsa, brandy snap \$17.00

*Please advise if you have any special dietary requirements.*