

SUMMER LUNCH MENU

Rosebery

WHY NOT?

Summer Sun Fizz | 19

Beefeater gin, white peach, chardonnay, lemon, soda

Spicy Margie | 22

Tequila, triple sec, chili, finger lime

2020 Frankly Bob 'White' Chardonnay, Sauvignon Blanc, Multi-Regional, NSW | 17

Travla 'Australia's Lager', 3.5%, AUS | 10, 14

BREADS & SNACKS

Fresh sourdough, whipped roast chicken skin butter or ras el hanout, burnt onion | 10

Sweet potato hummus, charred shallot, seeds, baharat flatbread (df, vg) | 16 + lamb ragu, smoked almond, curry leaf (df, n) | 7

WA octopus taco, cabbage, guacamole, onion, pineapple hot sauce (gf, df) | 11 ea

King prawn tostada, guacamole, Spanish onion, chilli, charred corn (gf, df) | 9 ea

Korean fried cauliflower taco, gochujang, green onion, sesame (gf, df, vg) | 9 ea

Wood fired flatbread, whipped chickpea, pomegranate, mint, almond, sumac (df, vg) | 16

Crispy fried halloumi, fermented garlic honey, lemon, chilli (gf, v) | 19

SMALLS

Sydney rock oysters, soy, ginger, eschalot dressing (gf, df) | 6.5 ea 36, 69

Burrata, haricot beans, herbs, crispy onion, extra virgin olive oil (gf, v, n) | 24

Schezuan pepper & salt squid, roast chilli & lime, fried garlic, coriander (gf, df) | 25

Smoked beetroots, cashew cream, mint, jalapeño (gf, df, vg) | 22

Chicken liver parfait, frozen grapes, lavosh, chutney | 22

Hiramasa Kingfish crudo, mango mole, samphire (gf, df) | 25

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SALADS

Cold soba noodles, mushroom & ginger dashi, kale, seaweed salad, beansprouts, furikake (gf, df) | 19

Baby spinach, kale, cauliflower, broccoli, pomegranate, alfalfa sprouts, beetroot, radish, edamame, lemon, chilli & tahini dressing (gf, df, vg) | 19

Black rice, red cabbage, cherry tomatoes, cucumber, pickled ginger, edamame, radish, shallot, coriander, yuzu ponzu dressing (gf, df, vg) | 20

ADD ON

+ poached chicken, house smoked salmon pastrami | 6

+ tofu, halloumi | 5

BIGS

Spit roast lamb, salsa verde, lamb jus (gf, df) | 48

Twice cooked beef brisket, hot & sour dressing, herb salad (df) | 44

Barramundi, lemongrass & ginger dashi, bok choy, furikake, finger lime, pickled wakame (gf, df) | 44

Fermented chilli & miso roast eggplant, capsicum ketchup, peanut crumble, pickled chilli & radish (gf, df, vg, n) | 29

Toasted fregola pasta, zucchini, charred corn, basil, parmesan crisp, chilli pangrattato (v) | 32

SIDES

Baby cos salad, pangrattato, parmesan, herbs | 14

Charred corn, ricotta, preserved lemon, chilli (gf, v) | 14

Crispy potatoes, confit garlic butter, rosemary salt (v) | 14

Grilled broccolini, cashew cream, sumac, mint (gf, df, vg, n) | 16

DESSERTS

Wood fired Basque cheesecake, summer fruits (gf, v) | 16

Dark chocolate mousse, honey macadamia, brown sugar ice cream, chocolate crack (gf, v, n) | 16

Sea salt meringue, kiwi, grilled pineapple, lemon curd, whipped coconut (gf, df, vg) | 16