



Lunch Set Menu 1

\$54 - 2 courses / \$74 - 3 courses

Artisan breads, olive oil, herb compound butter GF*/DF*

SMALL PLATES TO SHARE

Forest mushroom flat bread, pear & fig, chilli jam, coconut labneh V

F.F.C. "Fiddlesticks Fried Chicken," Nuoc Cham Chay sauce, Kewpie mayo, pickled onion GF/DF

Summer fruit bruschetta, artichoke, basil, feta, toast GF*/V

MAINS

Tempura fish caper mayo, salad, pickles, fries GF/DF

or

Pulled lamb shoulder burger, pickled red onion, beetroot slaw, harissa mayo, fries DF/GF*

or

Chorizo & butternut risotto, spinach, parmesan GF/DF*/V*

DESSERTS

Dark chocolate Chambord mousse, blackberry sorbet, coffee gel, cherry meringue GF/V

or

Yuzu orange cake, raspberry, lemon, pistachio gelato, ginger crumb DF/GF*

GF – GLUTEN FREE (ADVISE IF COELIAC) | DF – DAIRY FREE | V – VEGAN | N – CONTAINS NUTS (ADVISE STAFF)