



Lunch Set Menu 1

\$52 – 2 courses / \$70 – 3 courses

Artisan breads, honey whipped chèvre, fig GF*/DF*

SMALL PLATES TO SHARE

Spiced pumpkin hummus, pesto, seed cracker GF/V

F.F.C. "Fiddlesticks Fried Chicken" ranch dressing, pickles GF/DF*

House falafel, pumpkin, watercress, seeds GF/V

MAINS

Tempura Market Fish, curry mayo, green salad, Agria fries GF/DF

or

Roulé D Agneau Braisé, pulled lamb sandwich, sesame dressing, pickled onion, herb salad, agria fries DF

or

Risotto, pumpkin & chorizo, baby spinach, parmesan GF/DF*/VG*

DESSERTS

Almond butter cake, lemon crème, raspberry GF/N

or

Chocolate Malibu mousse, coconut cake, mango, passion fruit GF/DF/V

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