



LONG LUNCH

food to share

drinks to savour

INDULGE & SIP ————— \$85^{pp}

TO START

ARTISAN BAKED BREADS with olive oil and herb compound butter *GF*/DF**

OLIVES, NUTS, AND POPCORN *GF/DF/V/N*

CHEFS' FAVOURITE

PLATES TO SHARE

ROSEMARY POLENTA FRIES with mushroom ketchup *GF/V*

FOREST MUSHROOM FLATBREAD with pear & fig, chili jam, and coconut labneh *v*

FFC "FIDDLESTICKS FRIED CHICKEN" with nuoc cham chay sauce, Japanese mayo, and pickled onion *GF/DF*

SUMMER FRUIT BRUSCHETTA with artichoke, basil, and feta on toasted bread *GF*/V*

GREEN SALAD with orange and pickled fennel

TO FINISH

TODAY'S SMALL BUT PERFECT SWEET TREAT

T&C's apply - please ask staff for further details



DRINKS PACKAGE

Each drink will be served in order, over your long lunch.

BOLLE DI MELOGRANO

Da Luca Prosecco, Apple & Lemon with a Ginato Melograno float

HERE COMES THE SUN

Little Biddy Pink gin, elderflower, lemon, apple, blueberry, cucumber, bitters

SANGRIA BLANCA

Made with our in-house secret mix

CHILI MANGO MARGARITA

Reposado Tequila, fresh lime and mango, chili lime salt

TOBLERONE

Frangelico, Kahlua, Crème de Cacao

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

