

# 2 Course Lunch Menu \$22

## STARTER

**Bread and seasonal Dips** (V) (GF bread available)

**Seasonal soup**

**Garlic bread**, butter, confit garlic (V) (GF bread available)

## MAIN

**Charred eggplant** (vegan) (GF)

Tahini dressing, chickpea salad of allotment vegetables

**Classic Fish and Chips**

With caper mayonnaise

**Greek Salad**

Tomato, cucumber, olive, feta cheese

**Vegetarian** or with **chicken** or **Lamb**

**Veggie Souvlaki** (V)

Falafil, tahini dressin, salad, homemade bread

**Lamb Souvlaki**

Slow cooked lamb, tahini sauce, piaz on a homemade bread served with fries

**Chicken Souvlaki**

Grilled chicken thigh, aioli, piaz on homemade breads served with fries

**Pasta Carbonara**

Bacon, mushroom with grated parmesan

**House Falafel** (vegan)

Tahini dressing, fennel, radish and salad

**Thigh of Chicken**

Fregola Sardinia, hazelnuts, capers, avocado cream

**Shoulder of Lamb**

Fregola Sardinia, hazelnuts, capers, Tzatziki

**Chicken Filo Parcel**

Diced creamy chicken, tarragon, lemon, with salad

**Lamb Kofta**

Salad, muhammara (grilled capsicum with walnut puree), served with bread

**Chicken Schnitzel**

Served with aioli and fries

**Fish Salad** (GF)

Quinoa, heirloom tomato, cucumber, beetroot puree

*Gluten Free (GF) Dairy Free (DF) Vegetarian (V)*