

SPRING LUNCH & DINNER MENU
TUESDAY - FRIDAY 12PM-10PM
SATURDAY - SUNDAY 12.30PM-LATE



V - VEGETARIAN
VG - VEGAN
GF - GLUTEN FREE
GFO - GLUTEN FREE OPTION

Bar Snacks

WARM MARINATED MIXED OLIVES (GF, VG) 8

FLATBREAD AND DIP, ASK FOR TODAY'S INSPIRATION (GFO) 18

CURED MEATS - PROSCIUTTO, SALAMI, MORTADELLA, NDUJA, GUINDILLA PEPPERS (GF) 22

WAGYU CHEESEBURGER SPRING ROLLS (3) - CHILLI MAYO 15

Starters

FRESHLY SHUCKED OYSTERS WITH SOY AND SESAME DRESSING (GF) 6/12 34 60

KINGFISH HIRAMASA CEVICHE, GREEN CHILLI NAM JIM AND PASSIONFRUIT (GF) 19

SIZZLING PRAWNS, NDUJA BUTTER, ROAST GARLIC, CURRY LEAVES, BAGUETTE (GFO) 29

SOUTHERN FRIED CHICKEN TENDERS, HERB SALT, APPLE BUTTER SAUCE (GF) 18

CHARGRILLED LAMB SKEWERS (3) HUMMUS, POMEGRANATE, LEMON (GF) 23

Mains

DRY AGED CHEESEBURGER, BUTTER PICKLES, BACON JAM, ICEBERG, TRUFFLE PARMESAN FRIES (GFO) 8

PAN-SEARED ATLANTIC SALMON, ASPARGUS, BRAISED FENNEL, POMEGRANATE BUTTER (GF) 22

250G SIRLOIN STEAK (MB+3), SALSA VERDE, FRIES (GF) 15

CHILLI CRAB PASTA - BLUE SWIMMER CRAB MEAT, GARLIC, CHILLI, CHERRY TOMATOES, LINGUINI PASTA (GFO) 19

VODKA PASTA - CREAMY TOMATO RIGITONI TOPPED WITH BURRATA (V)(GFO) 19

Sides

PARMESAN TRUFFLE FRIES (V, GF) 14

HERB-ROASTED CHAT POTATOES (V,GF) 12

CHARGRILLED ASPARAGUS, LEMON, PARMESAN (V,GF) 14

BUTTER LETTUCE, HORSERADISH DRESSING (V,GF) 12

Salads

HOT SALMON CAESAR WITH ASPARAGUS, BUTTER LETTUCE, BOILED EGG, PARMESAN AND HORSERADISH DRESSING (GFO) 23 25

HEIRLOOM TOMATOES, SCALDED BALSAMIC, BURRATA (V)(GF) 34 24

Wood fired Pizzas

GLUTEN FREE BASE +5, VEGAN CHEESE +5 39

MARGHERITA, WOOD ROASTED TOMATOES, BASIL OIL, PARMIGIANO REGGIANO (V) 35 24

PROSCIUTTO - GRILLED PEACHES, ROCKET, HONEY BALSAMIC GLAZE, PARMIGIANO 33 31

KING PRAWN, NDUJA, SPANISH ONION, CONFIT GARLIC, ROCKET, LEMON ZEST 31

HOT SALAMI - MOZZARELLA, SPANISH ONION, MARINATED PEPPERS, OLIVES 12 32

Desserts

BAKED CAMEMBERT WITH HONEY AND GRILLED PEACHES, ROSEMARY, TOASTED BAGUETTE (V)(GFO) 12 17

DOUBLE BAKED CHEESECAKE WITH PASSIONFRUIT (V) 18

SPRING BREAKFAST MENU
SATURDAY & SUNDAY
8AM-12.30PM



V - VEGETARIAN
VG - VEGAN
GF - GLUTEN FREE
GFO - GLUTEN FREE OPTION

Breakfast

AVOCADO TOAST (V) (VE) (GFO)

TOASTED SOURDOUGH, AVOCADO, LIME, CORIANDER,
CHILLI FLAKES

B&E ROLL

STREAKY BACON, FRIED EGG, LETTUCE, TOMATO ON A
TOASTED MILK BUN WITH KETCHUP, AIOLI (GFO)

EGGS ON TOAST (2)

YOUR CHOICE OF FRIED, SCRAMBLED OR POACHED ON
SOURDOUGH TOAST (V, GFO)

GRILLED PEACHES, BURRATA AND PROSCIUTTO TOAST
WITH HONEY BALSAMIC GLAZE (GFO)

CRAB OMELETTE

FRESH HERBS, CRAB MEAT, SPRING ONIONS,
SOURDOUGH TOAST (GFO)

MEDITERRANEAN BREAKFAST PLATE

BOILED EGG, HUMMUS, MORTADELLA, CUCUMBER,
TOMATOES, OLIVES (GF)

SHAKSHUKA

TOMATO, CAPSICUM, ONION, POACHED EGGS WITH
SOURDOUGH TOAST

STEAK AND EGGS

SALSA VERDE, HERB ROASTED POTATOES (GF)

WARM SMOKED SALMON - SMASHED POTATOES,
BABY SPINACH, POACHED EGG, DILL-SPIKED
HOLLANDAISE (GF)

Sides

22

AVOCADO 6, EGG (BOILED, FRIED, POACHED) 4,
GLUTEN FREE TOAST 5, MORTADELLA 8, PROSCIUTTO 7,
DILL-SPIKED HOLLANDAISE 3, ROASTED TOMATO 6,
WARM SMOKED SALMON 8, SOURDOUGH TOAST 4,
SAUTÉED SPINACH 4, STREAKY BACON 6,
HERB ROASTED POTATOES 6

17

16

Breakfast Drinks

24

ICED STRAWBERRY MATCHA LATTE 8

25

BELLINI 16

MIMOSA 15

24

CLASSIC BLOODY MARY 21

24

ALLIES - COLD PRESSED JUICES 9.5

-VALENCIA ORANGE

-SUBLIME PINE - PINEAPPLE, PEAR, GREEN APPLE, LEMON,
MINT

-DAILY GREEN - CELERY, APPLE, SILVERBEET, PEAR, LEMON,
GINGER

-WATERMELON+ - WATERMELON, APPLE, STRAWBERRY, LIME

30

ALLIES SMOOTHIES 11

-BANANA CACAO - BANANA, MEDJOL DATE, COCONUT, CACAO,
CHAI

28

-GREEN DELIGHT - BANANA, SPINACH, MANGO, PINEAPPLE,
FLAX SEED, CHAI

FRESH WHOLE COCONUT 10