

LUNCH



PAPATYA

Beer battered market fish, potato scallops, zuni pickles Yoghurt tartare	\$27
Confit salmon, pickled shiitake, organic soba, avocado, kale, sesame, Soy and lime	\$33
Grilled broccolini, spiced quinoa, edaname, almonds, pomegranate, Spinach, lemon tahini dressing	\$19
150g wagu Rump 6+, Pickled beetroot, barley, rocket, horseradish aioli	\$27
Quinoa crusted chicken burger, carrot and zuni pickles, slaw, Green chilli Mayonnaise and fries	\$24
Wagyu beef burger, tomato, lettuce, pickles, cheese, aioli, Relish and fries	\$25
Smoked brisket Reuben, red cabbage, zuni pickles, truffle aioli	\$25
Bowl of fries with truffle aioli	\$12

ADD:

CHILLI OIL \$3

Tomato Chutney \$3

Free range egg \$3.5

Avocado \$6

Hickory smoked bacon \$7

Potato and cabbage rosti \$6

Balsamic roasted cherry tomato \$6

Mushrooms with cafe de paris butter \$6

Quinoa crusted chicken \$8

Smoked brisket \$9