



something for lunch

KITCHEN OPEN TILL 3PM

LUNCH BRUSCHETTA \$16

w panfried field mushrooms, baby spinach leaves, Persian fetta, blistered vine cherry tomatoes, kalamata olives served on olive bread & topped w poached egg (V)

OR

w mini cherry tomato medly, Persian fetta, avocado chunks, grilled bacon strips housemade pesto served on toasted sour dough olive bread & topped w a poached egg drizzled w olive oil & rocquette leaf garnish

FAIR TRADER WAGYU BEEF BURGER \$20

100% ground Wagyu beef topside, chargrilled bacon, tasty cheese, baby cos lettuce, pickled gherkins, sliced tomato, caramelised onion, relish & housemade aoili harissa sauce on brioche bun served w hot crunchy chips
GLUTEN FREE BUNS + \$1

CHICKEN BURGER \$19

marinated chicken fillets chargrilled, baby cos lettuce, tomato, avocado, tasty cheese & harissa aoili on brioche bun & served w hot crunchy chips & housemade aoili sauce

FAIR TRADER STEAK SANDWICH \$19

chargrilled black angus porterhouse steak w bacon, tomato relish mixed leaf salad, fresh tomato & caramelised onion served on turkish roll w hot crunchy chips
EXTRAS
beetroot + \$2 fried egg + \$3.00

CHARGRILLED LAMB RUMP \$20

chard-grilled lamb rump w Provençal Vegetables, rich red wine jus, hummus & israeli couscous

TRADER WARM SALAD w your choice grilled calamari, marinated chicken or smoked salmon \$19

zucchini & corn fritter topped w mixed baby salad greens, pickled fennel, spanish onion, cucumber, tomato & housemade dressing

WARM ROAST BEETROOT SALAD \$14

roast beetroot, rocquette leaf, mixed baby salad greens, grilled asparagus, goats cheese, walnuts, balsamic dressing (V)

ADD EXTRAS

choice of marinated chicken tender loins or grilled Moroccan spiced lamb + \$6 each

BEEF RAGOUT W PAPPARDELLE PASTA \$18

slow roasted beef short ribs in rich red wine sauce, served w baby peas, & zucchini in tomato sugo & topped w ricotta salata shavings

RISOTTO AI FUNGHI E SPINACI (RISOTTO W MUSHROOMS & SPINACH) \$18

arborio rice, portobello mushrooms, baby spinach, funghi porcini, truffle oil & topped w ricotta salata shavings (V)