



LUNCH

SERVED 11.30AM TUESDAY THROUGH SUNDAY

Soup and toasted bread of the day	GO	\$9.5
House-made potato rosti with poached egg, hollandaise, and coffee glazed bacon	GF VO	\$18.5
Omelette supreme with beetroot-confit Akaroa salmon, spinach, spicy fruit chutney, and Turkish toast	GO	\$19.5
Grilled broccolini and smashed avocado on five grain	GF GO	\$16
Chicken tikka taco with spiced yoghurt and pickles		\$15
'JEWEL OF SAMBAL' BURGER		
Fried chicken, mushroom, Malay sambal, L'affare coffee-glazed bacon, Gruyère cheese in Pandoro milk bun with chilli wedges		\$25
Beetroot and caraway risotto, witlof, orange, walnut, crème fraîche	V GF	\$23
Lamb curry masala with tomato rice and "Acar Nyonya"		\$25
Spiced duck a l'orange with white radish fondant, ginger-smashed edamame, and a parsnip and pulled duck pithivier		\$30

GLUTEN FREE TOAST AVAILABLE AS A SUBSTITUTE FOR FIVE GRAIN, TOASTED TURKISH, AND AS A SOUP ACCOMPANIMENT ON THE ABOVE DISHES - \$1.50

DESSERT

'RASPBERRY CHARLOTTE RUSSE' With a champagne and loganberry jelly, fruit sorbets, and a milk and wildberry crumb	V	\$13
Buttermilk panna cotta, pickled rhubarb, ginger beer sorbet	V	\$10

SIDES

Shoestring fries with tomato sauce and mayonnaise	V GF DF	\$6
Fried feta with truffle honey and thyme	V	\$10.5
Baby leaf salad with pickled winter vegetables and toasted seeds	GF DF	\$8.5

KIDS 12 & UNDER

\$11.5 & INC. COMPLIMENTARY JUICE

Fish bites with shoestring fries and salad		
Chicken tikka taco with shoestring fries		
Cheese and tomato pizza	V	
Ice cream sundae with chocolate sauce and lollies available for \$5		

PLEASE INFORM US OF ANY ALLERGIES OR DIETARY REQUIREMENTS ETC

Gluten Free	GF	
Dairy Free	DF	GO Gluten Free option
Vegetarian	V	DO Dairy Free option
Vegan	GF	VO Vegetarian option