

LUNCH

SOUP & CHEESE TOASTIE

18. GFO, VEO.

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TUSCAN LAMB SALAD

SLOW BRAISED LAMB SERVED ON PANZANELLA SALAD OF YENDON TOMATO, CUCUMBER, MT. ZERO OLIVES, RED ONION, MEREDITH GOATS CHEESE, BASIL, CHARRED SOURDOUGH WITH A LEMON AND TAHINI DRESSING

28. GFO, LFO

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RISOTTO

A SILKY RISOTTO OF WILD MUSHROOMS WITH GRANA PADANO PARMESAN AND PANGRATTATO

26. GFO, LFO, VO. ADD CHORIZO 5.

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CHICKEN BURGER

SOUTHERN FRIED CHICKEN, CHILLI MAPLE GLAZE, SIGNATURE SLAW, PICKLED RED ONION, DILL YOGHURT SERVED WITH FRIES

26. ADD BACON 5.

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GRAZING BOARD

GRAZING BOARD OF DUO DIPS, MAFFRA CHEDDAR, SALT KITCHEN CHARCUTERIE CURED MEAT, MT. ZERO OLIVES AND TOASTED TURRET BAKEHOUSE BREAD

30. GFO, VEO.

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BARRAMUNDI

RED DUCK BREWERY BEER BATTERED BARRAMUNDI, FENNEL SLAW, FRIES AND LIME AIOLI

28.

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TURRET MEATBALLS

CHOOSE BASE: CREAMY MASH POTATO
BUTTERED SAGE LINGUINE
ROAST PUMPKIN, RED ONION, PEA & FETTA SALAD

CHOOSE SAUCE: TUSCAN POMAROLA SAUCE
CREAMY MUSHROOM JUS
SALSA VERDE

TOPPED WITH GRANA PADANO PARMESAN, PANGRATTATO & SOFT HERBS

28.

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TOASTIES

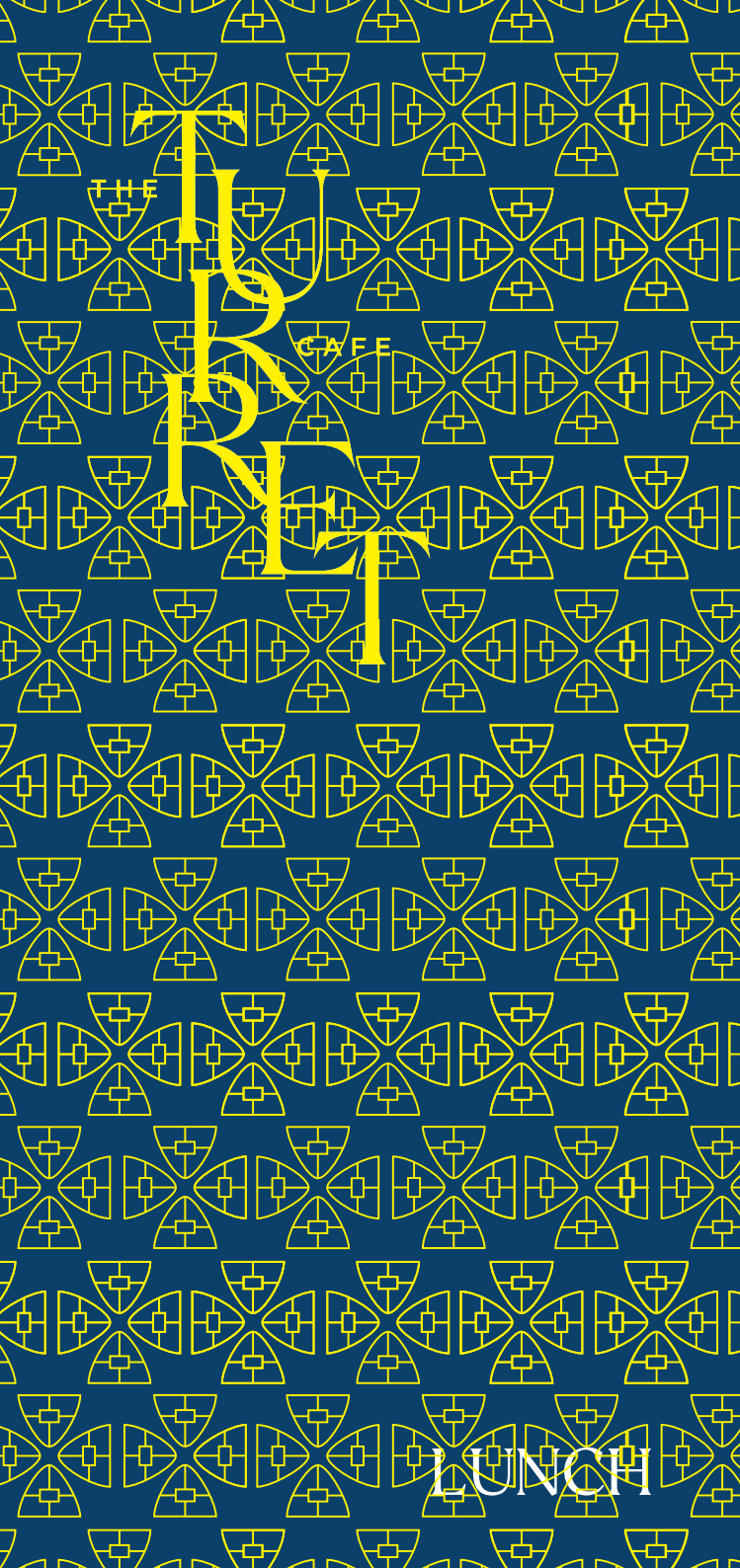
SEE OUR DISPLAY OF FAMOUS TOASTIES MADE WITH TURRET BAKEHOUSE SOURDOUGH SERVED WITH ROCKET SALAD OR FRIES

22.

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FRIES

SIDE 4. / BOWL 8. GF, LF, V, VE.



THE
Cafe
BOUTIQUE

LUNCH