

# Lunch Menu (available from 12 - 4)

Breakfast available from 9am -11.30am; see separate menu.

House-Made Soup w/ Sourdough Bread (VN; g) & Butter (V; m)

6.25

Salad Plate:

8.50

Select 5 salads\* of your choice from our display at the till.

### **Hot Sandwiches** served w/ organic green salad (su):

•	Coffee & Cocoa Marinated Skirt Steak	9.50
	with salsa, red onion, mayo on brioche (e, g, m. DF & GF option	ns available)

•	Tofu Katsu Curry	8.99
	fried tofu, pickled vegetables, katsu curry mayo, lettuce on k	orioche
	(V; e, g, m, su, so, mu. VN option available. Note: this cannot be made	e GF)

Ham & Cheddar Toastie
 Our own cider-glazed ham, organic cheddar, and grainy mustard, toasted to gooey goodness on our house focaccia (g, m, su, mu)

#### **Sandwiches on Flatbread** w/ organic green salad (su):

Posted Garlie & Harb Chickon

•		Noasted Garrie & Herb Chicken	9.30
		with leaves and lemon black pepper mayo (DF; g, su, e, c)	
•	•	Guangzhou Aubergine	8.50
		Grilled and marinated aubergine, tofu, pickled veg, vegan	
		mayo, and just a touch of chiu chow chili oil (VN; g, se, so, su)	

Mezze Platter: ask for today's choice & additional allergens	8.95
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**Frittata of the Day**: ask for today's choice & additional allergens served with one Salad & Dressed Leaves) (*V*; *e*, *su*)

**Kids' Menu:** We offer half-portions of (almost) anything on the menu for half-price. Plus we have (each **3.75** and all V):

- Ham & Butter (g, m) Peanut Butter & Jam (or just PB or just Jam) (g, p)
- Melted Cheese Flatbread (g, m) Hummus, Carrots & Flatbread (g, se)

**V** = vegetarian, **VN** = vegan, **GF** = gluten free, **DF** = dairy free

ALLERGEN KEY: c = Celery / cr = Crustaceans / e = Eggs / f = Fish / g = Gluten / I = Lupin / m = Milk / mo = Mollusc / mu = Mustard / n = Nuts / p = Peanuts / se = Sesame / so = Soy / su = Sulphites

Due to the open nature of our kitchen, all our dishes may contain traces of allergens. Please ask you server for more

information about any of our dishes.

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Ham & Cheddar Toastie
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#### **Sandwiches on Flatbread** w/ organic green salad (su):

•	Roasted Garlic & Herb Chicken	9.50
	with leaves and lemon black pepper mayo (DF; g, su, e, c)	
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