



Long Lunch

Soup of the Day – ask our waiter as it changes every week** with charred sourdough	14
Truffled Mushroom Arancini (V) house made Arancini with mushrooms <i>Thyme & garlic served with mustard aioli</i>	17
Steamed Mussels , cooked in white wine, chilli, shallots and cherry <i>tomato sauce, served with charred bread</i>	19
Seafood Croquettes , Barramundi and salmon mousse, crab meat, <i>Mashed potatoes, dill, truffle oil served with roquette and aioli</i>	18
Tempura Soft Shell Crab , served with shaved coconut, red pepper, <i>coriander, roquette and wasabi aioli</i>	19
Prawn Linguini , Garlic Tiger Prawns in cooked in white wine, parsley <i>Shallots, chilli, spinach, cherry tomatoes and napolitana sauce</i>	27
Chicken Mushroom Linguini , with spinach & white wine cream sauce	26
Chicken Quinoa Salad (GF) , Grilled chicken breast, quinoa, rocket, <i>carrot, ribbons, pumpkin seeds, almond flakes, feta, with house dressing</i>	21
Halloumi & Pumpkin Salad (GF,V) Grilled Haloumi, roasted pumpkin, <i>Avocado tomatoes, cucumbers, onions, mixed leaves and lemon dressing</i>	21
Clubbing Burger , grilled chicken breast, avo, fried egg, tomatoes, onion <i>Jam, lettuce and aioli.</i>	21
Barbuto Cheese Burger , Pickles, red onion, tomato, lettuce, house made burger sauce	19
Steak Sandwich , tomatoes, cheese, onion jam, aioli, rocket & fries on charred sourdough	19
Tempura Barramundi Fish & Chips <i>house classic, served with tartare sauce and a side of lemon</i>	20

Served Mondays – Fridays 11:30am-3pm & Saturdays 11:30am – 5pm

We are most happy to cater for special dietary requirements – please talk to our friendly staff

