## LUNCH MENU SERVED FROM 11:30AM

SPANISH OMELETTE [v, gfo, dfo] Spinach, capsicum, provolone cheese, salsa tomaté, sourdough Add grilled chorizo \$8	\$26
STEAK OMELETTE [gfo, dfo] Sweet corn, cheese, steak, onion wafu sauce, sourdough	\$28
WHITE RAGU PASTA Italian sausage & mushroom ragu, sage, pecorino Romano, pappardelle	\$28
BIG LACHIE'S CHEESE DROP [gfo] 160g Aussie beef cheese burger, burger sauce, dill pickle, cheese bechamel, chips Make it BIG \$7	\$28
VEGETABLE CRUDITÉ [v, gf] Tzatziki dip, butternut pumpkin pickle, celery, radish, cream cheese stuffed sweet mini capsicum, endive, baby corn, pickled Dutch carrots	\$25
AUTUMN SALAD [ve, gfo] Brussel sprout, sweet potato, endive, carrot, broad bean, radish, pearl couscous, sesame, ginger and champaign vinaigrette Add smoked salmon \$5	\$23
NASHVILLE CHICKEN BURGER House-made slaw, dill pickle, chipotle mayo, fries	\$28
TZATZIKI EGGS [v, gfo] Fresh cucumber, poached eggs, radish, sumac, evoo, chilli oil, focaccia	\$26
STEAK AND FRITES [gf, dfo] With green peppercorn sauce	\$38
FISH AND FRITES [dfo] Monk fish, house tartare, burnt lemon	\$29
CHARRED MACKEREL [gf, dfo] Soba and sesame noodle salad, miso bitter	\$27
ONA CAPPUCCINO [v] Hazelnut creme, espresso syrup, vanilla creme and almond & orange biscotto	\$16
EXTRAS	<b>*</b> • •
Minute Steak   Nashville fried chicken	\$14 ¢11
Frites and herb salt   Green Salad Avocado   Bacon   Mushroom   Eggs	\$11 \$7
Wilted kale   Sourdough	\$7 \$5
Grilled chorizo or speck   Smoked salmon   Focaccia	\$8