

LUNCH MENU

11:30AM - 2.30PM

TZATZIKI EGGS 26

[v, gfo]

Fresh cucumber, poached eggs, red radish, sumac, evoo, chilli oil, foccacia

SPICED LABNEH BALLS 21

[v, gfo]

Served with grilled foccacia & Pedro ximenez

SPRING POTATO SALAD

[v, vo, gfo]

Kipfler potatoes, green beans, kale, edamame beans, quinoa, ginger & sesame dressing w choice of:

House smoked trout 29

Sliced avocado 26

THAI CHICKEN SALAD 28

[df, gf]

Charcoal roast chicken, rice noodles, onion, cherry tomatoes, carrot, mixed leaves, Thai dressing, roast cashews & crispy shallots

FRIED CHICKEN WAFFLE 28

House made waffle with fried chicken, cheese, rocket, chilli oil & side of maple syrup

BURGERS

served w fries

NASHVILLE CHICKEN BURGER 28

House made slaw, dill pickle, chipotle mayo

OKLAHOMA SMASH BURGER 28 [gfo]

2 x 120gm house made Aussie beef burger with onions, cheese, house burger sauce & pickles

FIJI BURGER 28 [gfo]

160gm aussie beef burger with cheese, tomato, charred pineapple, mango chutney, bbq sauce & rocket

OMELETTES

SPANISH OMELETTE 26

[v, gfo, dfo]

Spinach, capsicum, provolone cheese, salsa tomaté, sourdough
+ add grilled chorizo +8

STEAK OMELETTE 28

[gfo, dfo]

Sweet corn, cheese, steak, onion wafu sauce, sourdough

SEAFOOD PASTA 32

Pappardelle pasta with prawn, calamari, mussels, house Napolitana sauce, baby spinach & chilli

STEAK AND FRITES 38 [gf, dfo]

With green peppercorn sauce

FISH AND FRITES 29 [dfo]

Battered fish of the day, house tartare, burnt lemon

CHARRED MACKEREL 27 [dfo]

Soba and sesame noodle salad, miso butter

THE ONA CAPPUCCINO 16 [v]

Hazelnut creme, espresso syrup, vanilla creme and almond & orange biscotto

EXTRAS

Minute steak 14

Nashville fried chicken 14

Bacon 7

Grilled chorizo 8

Grilled speck 8

Smoked salmon 8

Eggs 7

Avocado 7

Mushroom 7

Wilted kale 5

Sourdough 5

Focaccia 8

Green salad 11

Frites & herb salt 11