

**12pm – 4.00pm**

**House Flat Breads:**

Tomato, Mozzarella & Basil (v)	14
Caramelised Onion, Spinach, Zucchini, Mushroom, Salted Ricotta (v)	19
Chorizo Sausage, Peppers, Fetta & Olive Crumb	19
Roast Lamb, Pumpkin, Harissa Yoghurt & Toasted Almonds	20
<b>Smashed Avocado</b> w/ Fetta, Crunchy Baby Peas, Sweet Potato Crisps & Egyptian Dukkah on Five Grain Toast (v)	19
<b>Breakfast Salad</b> – Roast Carrots, Parsnips & Beetroot, Green Leaves, Toasted Chickpeas & Freekah, Salted Goats Curd, Poached Egg & Pinenuts (v)	22
<b>Vegan Tofu Frittata</b> of Roast Pumpkin, Kale, Caramelised Onion, Zucchini, Toasted Almonds w/ Olive Infused Sourdough (v) (vg)	18
<b>Smoked Ocean Trout &amp; Avocado</b> – Sweet Corn Pikelets w/ House Smoked Ocean Trout, Avocado Smash & Poached Eggs	22.5
<b>Open Free Range Omelette</b> w/ Roast Mushroom, Leek & Shaved Provolone served w/ Toasted Sourdough (v)	18.5
<b>Baked Eggs</b> w/ Roast Peppers, Chorizo & Smoked Mozzarella	19
<b>Warm Moroccan Chicken Salad</b> w/ Pumpkin, Semi Dried Tomato, Feta, Spanish Onion, Cos Lettuce, Crunchy Quinoa, & Honey Mustard Dressing	22
<b>Twice Baked Goats Cheese Soufflé</b> w/ Grilled Pear, Toasted Walnuts, Kohlrabi, Roquette & Balsamic Glaze (v)	19
<b>Crispy Calamari</b> w/ Petite Salad, & Lemon & Chipotle Mayonnaise (gf)	22
<b>Seafood Linguine</b> w/ Chilli, Garlic, Calamari, Mussels, Prawns, Olive Oil & White Wine	32.5
<b>Oven Roast Barramundi Fillet</b> w/ Pea & Mint Purée, Chargrilled Fennel, Sauté Asparagus & Crispy Capers (gf)	34
<b>SOM Beef Burger</b> w/ Caramelised Onions, Swiss Cheese, Lettuce, Tomato & Pickle on a Brioche Bun w/ Fries	19.5
<b>Sides</b> Green Vegetables w/ Toasted Almonds	8
French Fries   Roquette & Parmesan Salad	8