

12pm-2:30pm

Entrée

Beer Battered Fries with tomato sauce (v)	\$9
Crispy Broccolini with wakame, pickled ginger and ponzu mayo (v)	\$11
Charred Corn "Ribs" with maple miso butter and togarashi (gf) (v)	\$11
Salt and Togarashi Squid with lingham chilli mayo and lime	\$15
Soy & Ginger Chicken Kaarage, ponzu mayo, toasted sesame	\$17
Tempura Prawn with wakame, pickled ginger and Japanese tartare	\$17
Sticky Pork Ribs with mandarin orange salsa (gf)	\$18
Something Fresh Roasted Beetroot Salad, quinoa, bocconcini, rocket, homemade dukkah and beetroot dressing (gf) (v)	\$15
Poached Prawn Bruschetta, Japanese tartare, wakame salad, avocado and lime	\$18
Charred Beef - Asian salad with lemongrass, onion, tomato, coriander and beansprouts	\$18
Poke Bowl (gf) – quinoa, corn, pickle daikon, wakame, pickled ginger, edamame, toasted sesame, ponzu mayo with your choice of	\$18

- Marinated Tuna
- Chicken Kaarage
- Grilled Pumpkin
- Charred Beef

Please inform us of any food allergies or special dietary requirements We will be happy to accommodate you



Lunch Menu

	Sharing Board	
	Charcuterie Board – chorizo, prosciutto, salami, beetroot tapenade,	\$23
//	mixed olives, quince paste and assorted crackers	
	Cheese Board – bocconcini, brie, cheddar, blue cheese, quince paste,	\$23
	fresh grapes and assorted crackers	
	Tasting Board – Soy Braised beef cheek with Japanese pickle, octopus ceviche	ćao
	with coriander and lime, chicken karaage with ponzu mayo and sesame seed, pork rib with mandarin orange salsa, and charred corn "ribs" with maple miso	\$28
	butter and togarashi	
	Substantial	
	Classic Beef Burger – ground tableland beef, topped with grilled bacon,	\$20
	melted cheese, lettuce, tomato, fresh onion and aioli on a soft milk bun. Served with beer battered chips	
		400
	Braised Lamb Shoulder Pita Pocket- spices tomato chutney, lettuce, tomato, fresh onion, rocket, pickled cucumber, yoghurt.	\$20
	Served with dukkah spiced chips	
	Spanish Mackerel and Chips – crumb, battered or grilled.	\$25
	Served with lemon wedges and homemade Japanese tartare	
	O&V Bento Box	
	Served with fried Asian snacks, jasmine rice, Japanese pickle, chef's salad with	\$23
	edamame and quinoa, with your choice ofTeriyaki beef	
	- /	

- Chicken kaarage
- Grill pumpkin and broccolini
- Tempura prawn

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