

LUNCH MENU

GF Gluten Free | **GFA** Gluten Free Alternative | **DF** Dairy Free | **DFA** Dairy Free Alternative
V Vegetarian | **VA** Vegetarian Alternative | **Ve** Vegan | **VeA** Vegan Alternative | **N** Nuts | **S** Sesame

ENTREÉS

SOUP | 22 **GFA**

served with toasted ciabatta

SEARED SQUID | 26 **GF|DFA**

Asian greens, nahm jim, crispy shallots

PORK & HERB RILLETTE | 26 **GFA|DF**

toasted ciabatta, cornichons & salad greens

LIGHT MAINS

HOT SMOKED SALMON | 30 **GF|DFA**

new potatoes, salad greens & crème fraiche

ORGANIC CHICKEN SALAD | 30 **GFA|DFA**

cavolo nero, sourdough croutons, parmesan & soft poached egg

MAINS

FISH & CHIPS | 38 **GFA**

mixed leaf salad, tartare sauce, & fresh herbs

ROAST AUTUMN VEGETABLES | 40 **GF|Ve**

pumpkin, baby carrots, hummus, wilted greens & herb oil

PAN-FRIED FISH | 48 **GF|DFA**

sauteed potatoes, wilted greens, burnt butter, sage & capers

ORGANIC CHICKEN | 48 **GF|N**

cauliflower puree, roast baby carrots & almond al'agresto

VENISON MASSAMAN CURRY | 48 **GF|DF|N**

roast cauliflower, Asian salad greens & roast peanuts

SIDES

RIVERSTONE BREAD with hummus or herb oil & confit garlic

12 for 2 persons | 18 for 4 persons **GFA|DF|V|Ve**

CHIPS hand-cut agria potatoes with aioli | 14 **GF|DF|V|VeA**

ROAST PUMPKIN with hummus, tahini yoghurt & dukkah | 16 **GF|V|VeA|N**

SHAVED CABBAGE SALAD with parmesan, roast hazelnuts & balsamic | 15 **GF|V|N|DFA|VeA**

RED SALAD with pickled red cabbage, beetroot, roast almonds & currants | 15 **GF|DF|Ve|N**

DESSERTS

APPLE FRITTERS | 18 **v**

cinnamon ice cream

PEAR TARTE TATIN | 18 **v**

salted caramel sauce & vanilla bean ice cream

BLACKCURRANT SOUFFLÉ | 18 **GFA|V|N**

zabaglione ice cream, almond bread

AFFOGATO | 18 **GF|V**

vanilla bean ice cream, Lustau Pedro Ximénez sherry

CHEESE | 1 person 18 | to share 24

3 cheeses, quince paste, oat biscuits

CAKES

APPLE & BLACKCURRANT

SHORTCAKE | 13.50 **v**

vanilla bean ice cream

UPSIDE DOWN PEAR AND GINGER

TORTE | 13.50 **v**

salted caramel sauce & gingerbread ice cream

CRUSHED ORANGE & ALMOND

CAKE | 13.50 **v|GF|N**

orange syrup & crème fraiche

SLOW-COOKED CARROT CAKE | 13.50 **v**

natural yoghurt

CHOCOLATE SOUR CREAM CAKE | 13.50 **v**

blackcurrant ice cream

COFFEE BY C4

Short Black	4.80
Long Black	4.80
Long Black over ice	5.00
Flat White	5.50
Latte	5.50
Cappuccino	5.50
Mocha	6.00
Chai Latte	5.50
Hot Chocolate	6.00
<i>large</i>	0.50
<i>decaf</i>	0.50
<i>almond/macadamia/oat</i>	0.50

TEA BY STIR TEA

6.00

English Breakfast
Earl Grey
Toffee Nut Black
Coconut Cream
White Tea Pomegranate
Dragonwell
Jasmine Pearl
Blood Orange
Crimson Berry
Chamomile
Ginger Lemon Twist
Peppy Mint

SOFT & INTERESTING

RIVERSTONE SODA elderflower plum	6.00
ICED DRINKS Vietnamese coffee mocha chocolate fruit frappé fruit smoothie	8.00
FRESH JUICE seasonal fruit juice	7.00
B.EFFECT b.alive jasmine kombucha	8.00
PETE'S NATURAL MANUKA lemon & manuka currant crush	8.00
WILD FERMENTARY KEFIR SODA berry blush beet & berry	10.00
STRANGELOVE <i>lo-cal soda</i> lime & jalapeno yuzu	6.00
ALL GOOD ORGANICS karma cola <i>NGF</i> lemmy lemonade gingerella karma cola <i>sugar free NGF</i>	7.00

CHARLIE'S HONEST FIZZ feijoa lemon & lime cola <i>NGF</i>	5.50
SPARKLING WATER blackcurrant red grapefruit	7.00
ALMIGHTYSPARKLING WATERS lime & yuzu passionfruit pear peach & ginger <i>all zero sugar</i>	5.00
MINERAL WATER antipodes still 500ml	6.00
antipodes sparkling 500ml	6.00
antipodes sparkling 1litre	11.00

FUN STUFF

CONES with homemade ice cream vanilla bean blackcurrant gingerbread salted caramel plum sorbet strawberry sorbet 7.5
TRUST THE CHEF 4 scoops of homemade ice cream 15
ICE CREAM TOWER 8 scoops 26 12 scoops 36