

# EAT

Lunch 12pm - 2.30pm | No split bills | 10% surcharge on public holidays

## LUNCH

### CRUSTY SOURDOUGH ROLL 8.0

served with herb labna and dukkah butter

### FRESH BURRATA SALAD 21.0

tossed with roast heirloom beetroot, tomatoes and olives served with crisp flat bread, brushed with mexican tarragon oil

### MILLE FEUILLE (V, DF) 23.0

seasonal vegetables, micro herbs, black olives and parmesan wafers and Kew garden herb oil

### FINE PASTRY TART (V) 22.0

shaved manchego, pumpkin, Tunisian chick peas, cherry tomatoes, with baby leaves and Moroccan spiced dressing

### CALAMARI (GF, DF) 22.0

panfried chilli and lime dusted, served on cucumber, sprouts, chinese cabbage with crisp noodles

### BRUSCHETTA 18.0

tomato, pesto, avocado, crumbed fetta, crisp ciabatta, drizzled with olive oil and balsamic vinegar

### CORN FRITTER STACK (V, GF, DF) 22.0

haloumi, avocado smash, salsa, hummus and chilli dip add King prawns OR smoked salmon 25.0

### BAO BUNS (2) 16.0

marinated lemongrass and ginger chicken, panko crumbed, with yuzu and chipotle mayo and asian style salad

## MAINS

### FISH AND CHIPS (DF) 25.0

battered flathead served with chips, tartare sauce, lemon and garden salad

### KEW ORGANIC BURGER 24.0

Organic beef, melted cheese, tomato, lettuce, caramelised onions, beetroot relish and chips

### PANFRIED CHICKEN 25.0

with prawn tapioca wafer, asian vegetables, udon noodles in miso broth

### COUS COUS SALAD (GF) 26.0

lamb fillet, watercress puree, cumin jam, drizzled with tzatziki dressing

### RIBEYE STEAK (GF) 27.0

with grain mustard butter and chips with mushroom ketchup

### BARRAMUNDI (GF, DF) 28.0

panfried, crisp skin, served on nicoise salad, finished with Kew garden basil oil, pistachio and green olive paste

## SIDES

GREEN SALAD WITH CITRUS DRESSING 9

BROCCOLINI WITH MARJORAM BUTTER 12

SEASONED CHIPS WITH AIOLI 10.5

CHATS TOSSED WITH KEW GARDEN HERB BUTTER 8

Alterations to the menu are regrettably declined