



LUNCH+DINNER MON-FRI: 11:30AM+ / SAT-SUN: 3:30PM+



Small plates menu

Great to share, we recommend 2 plates per person!

Harvest

Garlic focaccia, buffalo ricotta, honey, pine nuts ^v 16

Iceberg wedge, kimchi ranch dressing ^{gf - v} 10

Popcorn tofu, togarashi, sesame, spring onion, cashew ^{gf - df - v - ve} 16

Grilled eggplant, red chilli, garlic, crispy wild rice, nori, coriander ^{gf - df - v - ve} 17

Brown butter roast pumpkin, hazelnut, sage, sheep's labneh ^{gf - *df - v - *ve} 18

Kumara wedges with sour cream & chive ^{*df - v - *ve} 13

French fries with garlic aioli ^{gf - *df - v - *ve} 12

Catch

Coconut & lime cured fish salad, cucumber, green peppers, red chilli, taro chips ^{gf - df} 22

Sweet chilli prawn salad, rice noodles, cucumber, pomegranate, basil, coriander ^{gf - df} 22

Battered fish brioche rolls, avocado, basil, red pepper salsa 20

Grilled market fish with Vietnamese chimichurri, bok slaw, lime ^{gf - df} 23

Seafood chowder, Mill's Bay mussels, prawns, market fish, saffron, curry leaf ^{gf - df} 22

Raised

Crispy potato hash, crème fraiche, bacon, chive ^{gf} 16

Satay chicken salad, peanut sauce, carrot, mint, coriander ^{gf - df} 22

Roast chicken croquettes, chopped egg mayo, dill pickles ^{df} 19

Grilled ribeye steak, watercress, devilled mushroom sauce ^{gf} 25

TG cheeseburger; Wagyu beef, pickles, tomato, cheddar, smoked chilli mayo 22

Caesar salad; gem leaves, crouton, parmesan, pancetta, soft-boiled egg, anchovy ^{gf} 19
add: chicken +8

Pork & shiitake dumplings, sesame, spring onion 22

Turn the menu to browse
larger plates, sandwiches & salads





LUNCH+DINNER MON-FRI: 11:30AM+ / SAT-SUN: 12PM+



Larger plates, sandwiches & salads

Flatbreads

Lamb kofta, smoked eggplant, cucumber, tzatziki, pomegranate 23

Ken's bahn mi; pork belly, pâté, carrot, cucumber, lime, coriander 23

Portobello, Swiss brown & enoki mushrooms, rocket, sheep's milk labneh *df - v 22

Large plates

Club sandwich; organic chicken, bacon, lettuce, tomato, cheese, fried egg, farmers white loaf, shoestring fries *gf - *df 37

Line caught fish, puy lentil, green pea, rocket + shallot salad gf 46

Lumina lamb cutlets green beans, edamame, new potato and salsa verde df 47

Pure South beef eye fillet, truffle mash, broccolini, red wine sauce gf 50

Flexible dining - Anytime plates

Avocado toast; smashed avo + pea, soft goat's cheese, grain toast, olive oil *gf - *df - v - *ve 39

Baked eggs, lamb shoulder, halloumi, cumin tomato sauce, chick peas, coriander, sourdough 30

Nourish bowls

Mushroom & herb recharge bowl; Swiss brown, button and enoki mushrooms, soba noodle, mint, coriander, red chilli, bok choy, spring onion, ginger dressing gf - df - v - ve 30

Tiger prawn poke bowl; wild rice, cucumber, edamame beans, cabbage, black sesame, spiced poke dressing gf - df 32

Turn the menu to browse
our small plates selection

