

OPTION 1

Order at the pass & be greeted by Mike & his team. The best way to play is to choose 1 main & then 2 or 3 salads to pair with it. Kitchen by Mike's lunch menu changes on a daily basis!

OPTION 2

Sit straight down & Mike's team will come to you. We have a group set menu for \$50pp & platters of food will be sent to your table for you to share & enjoy. Group set menu includes:

Mike's famous sourdough bread + 2 mains + 2 salads + selection of cakes to finish.

SAMPLE LUNCH MENU - Changes on a daily basis

1 Main + 3 Salads	\$ 30
1 Main + 2 Salads	\$ 25
3 Salads	\$ 20
2 Salads	\$ 15
Mike's famous sourdough bread, Pepe Saya butter	\$5

MAINS [Choose 1]

Wood roasted chicken, oregano & cumin salsa (DF, GF) Slow cooked pork shoulder, chimmichurri (DF, GF) Grilled mackerel, pickled fennel & rocket (DF, GF) Pot roasted lamb shoulder, olive tapenade (DF, GF)

Smoked tomato chutney & cheddar quiche (V)
Wood roasted chicken wrap, avocado & cos lettuce (DF)
Jerusalem artichoke, romesco & caper leaves tartine (VG)
Caramelised onion, olives & spinach focaccia (VG)

SALADS [Choose 2 or 3]

Wood roasted pumpkin, pomegranate molasses, nigella (VG, GF) Green beans, dried figs, hazelnuts & feta (V) Broccoli, harissa, lentils & spinach (VG, GF) Salted kale, pear, sunflower seeds, blue cheese dressing (V) Grilled fioretto, chickpeas, dill & yoghurt (GF) Cabbage, apple, walnut & cumin slaw (VG, GF)

CAKES

Lemon drizzle cake (V)
Spiced pumpkin tea cake (V)
Rhubarb & hazelnut cake (V)
Vegan dark chocolate & beetroot cake (VG, GF)
Double chocolate chip cookies (V)
Apple tarte fine, chantilly cream (V)

DRINKS

Cold pressed juices by **Nectar** Sodas by **Strangelove** Full Australian wine list & cocktails

• Our list proudly contains Australian wine makers, brewers & distillers only.

