



KITCHEN · BAR

WEEKDAY LUNCH MENU

Lunch Favourites — \$21

SERVED WITH ONE DRINK

FETTUCCINE CARBONARA (VO, GFO)

Bacon, parmesan, black pepper & creamy sauce

SPAGHETTI BOLOGNESE (GFO)

Slow-cooked beef ragù, Napoli sauce & shaved Parmigiano

WILD MUSHROOM SPAGHETTI (VG, GFO)

Roasted mushrooms, garlic, chilli, parsley & extra virgin olive oil

CALAMARI FRITTI (I)

Served with tartare sauce & lemon

CHICKEN PARMIGIANA

Crumbed chicken, Napoli sauce, mozzarella, fries or salad

STEAK SANDWICH +3 (GFO)

With chips

FOCACCIA

Pesto, tomato & stracciatella (V, GFO, N)

or chicken, cheese, avocado & mayonnaise (GFO)

SOUP OF THE DAY 16

Served with toasted sourdough

Drinks option: standard size coffee, juice or soft drink

Gluten free options available

Bistro Plates

KING PRAWNS WITH CHILLI BUTTER (A) 22

Lime, garlic & fresh herbs

PUMPKIN SAGE RISOTTO (V, GFO, N) 27

Stracciatella, pumpkin seed pangrattato & fried sage

PORCINI MUSHROOM & CHICKEN RISOTTO (GF) 33

Roasted mushrooms, chicken, Parmigiano & black truffle oil

SEAFOOD LINGUINE (GFO, M) 33

King prawns, mussels, calamari, garlic, chilli & parsley

+ Western Australian half lobster (A) +32

Tobiko, lemon herb butter & fresh herbs

Hardware Lane PAELLA (GF, M) 40

King prawns, mussels, chicken, chorizo & capsicum

KANGAROO FILLET (N) 38

Sweet potato mash, brocolini, pesto & pomegranate glaze

FISH ESCABECHE (A, GF) 34

Market fish, escabeche sauce, carrot-ginger purée, confit tomato salad & basil oil

300G SCOTCH FILLET 42

Garlic mash, peppercorn sauce & parsnip chips

Sides — fries with aioli 12 · house salad with orange dressing 12

Seafood origin: A Australian · I Imported · M Mixed origin

V Vegetarian · VG Vegan · VO Vegetarian Option · GF Gluten Free · GFO Gluten-Free Option · N Contains Nuts

Please advise our team of any allergies or dietary requirements.

10% surcharge applies on weekends. | 15% surcharge applies on public holidays.