

lunch SET MENU

		1 Beverage	2 Beverages
3 Course	\$45	\$54	\$62

Your choice of house beer, house wine, house spirit, prosecco or mocktail.

TO START

A selection of bread and dips for the table

MAINS

Market Fresh Fish

pan fried with saffron aioli, sautéed potatoes & salad greens

Southern Fried Chicken

potato mash, coleslaw, gravy & chipotle aioli

Bricklane Burger

beef pattie with grilled cheese, beetroot, lettuce, tomato & aioli, served with fries

Grilled Haloumi Salad (v, gf)

grilled vegetables, tomato carrot, salad greens & drizzled with basil pesto & saffron aioli

DESSERTS

Banoffee Pie

caramel sauce, maple & walnut ice cream

Rolled Pavlova (gf)

berry coulis, cream, fresh fruit salad & berry sorbet

Please note that we make our aioli in house using raw eggs.
v – Vegetarian, gf – Gluten friendly, vg – Vegan, df – Dairy free

Please talk to us about your dietary needs, While we take as much care as humanly possible, we cannot guarantee that trace elements may not be present.